



Deep Dish Skillet Pizza

with Parmesan Broccoli



30-40min



2 Servings

Deep dish pizza has got a lot going for it: a thick crust that's tender and chewy on the inside, but nicely crisped on the outside; a little extra room for piling on the toppings; and, deep dish is less needy than its thin crust style counterpart, which requires some TLC when rolling and stretching. Here, you just push the dough into the skillet and you're cooking.

What we send

- 1 lb pizza dough ¹
- ½ lb broccoli
- garlic
- ¼ oz Tuscan spice blend
- 14½ oz can whole peeled tomatoes
- ¾ oz Parmesan ²
- 3¾ oz mozzarella ²
- 1 pkt crushed red pepper

What you need

- olive oil
- kosher salt

Tools

- large ovenproof skillet (preferably cast-iron)
- microplane or grater
- medium saucepan
- rimmed baking sheet

Cooking tip

Letting the pizza dough come to room temperature allows the gluten to loosen, this makes the dough easier to shape and roll. For the best results, set it out at least 30 minutes before cooking.

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1040kcal, Fat 44g, Carbs 128g, Protein 20g



1. Prep dough

Preheat oven to 450°F with racks in the upper and lower thirds.

Unwrap **dough**, set into an **oiled** large ovenproof skillet (preferably cast-iron), and let come to room temperature until step 5.



4. Prep broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and season with **salt**.



2. Prep ingredients

Cut **broccoli** into 1-inch florets, if necessary. Finely chop **2 teaspoons garlic**.

Use kitchen shears to cut **tomatoes** in the can until finely chopped.

Finely grate **Parmesan**(if necessary) and **mozzarella**.



5. Form & bake pizza

Press **dough** to the edges of the skillet, going ½-inch up the sides. Scatter **⅓ of the mozzarella** over top, followed by **sauce**, leaving a 1-inch border. Top with remaining mozzarella and **half of the Parmesan**. Transfer skillet to lower oven rack, and **broccoli** to upper oven rack. Bake until broccoli is tender and underside of pizza crust is golden, 12-15 minutes. Remove from oven.



3. Cook sauce

Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **chopped garlic, Tuscan spice**, and **¼ teaspoon crushed red pepper**. Cook, stirring, until golden and fragrant, about 1 minute. Add **tomatoes** and cook, stirring occasionally, until thick and sauce is reduced to 1 cup, 6-8 minutes. Season to taste with **salt**.



6. Finish & serve

Switch oven to broil. Top **roasted broccoli** with **remaining Parmesan**. Broil **pizza** on upper oven rack until golden, 2-3 minutes (watch closely as broilers vary). Carefully slide pizza onto a board to rest. Broil broccoli until lightly charred and cheese is melted, 1-2 minutes (watch closely). Cut **pizza** into wedges and serve with **broccoli** alongside. Enjoy!