



Detroit-Style Pizza

& Romaine-Balsamic Salad



30-40min



2 Servings

Detroit's auto industry has close ties to its homegrown pizza style. Food history tells us that it started when Detroit pizza-makers used the blue steel pans that were used as storage in the auto factories. The deep, sloped shape of the pans gave way to the cheesy, crisped outside crust, as the cheese would ooze between pan and pie, crisping in the oven. Most important—sauce must be the top layer.

What we send

- 1 lb pizza dough ¹
- garlic
- ¼ oz Italian seasoning
- 14.1 oz can cherry tomatoes
- ¾ oz Parmesan ²
- 4 oz roasted red peppers
- 2 (2 oz) shredded cheddar-jack blend ²
- 1 romaine heart

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- all-purpose flour ¹
- red wine vinegar (or apple cider vinegar)

Tools

- small saucepan
- box grater or microplane
- large baking dish (2-3 qt)

Allergens

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

Nutrition per serving

Calories 1030kcal, Fat 44g, Carbs 123g, Protein 43g



1. Prep pizza sauce

Preheat oven to 500°F with a rack in the lower third. Let **dough** sit at room temperature while oven preheats.

Finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in a small saucepan over medium. Add chopped garlic and **½ teaspoon Italian seasoning**; cook, stirring, until fragrant, 2-3 minutes.



2. Cook pizza sauce

Add **tomatoes, 1 teaspoon sugar**, and a **pinch each of salt and pepper** to saucepan. Bring to a boil over high heat, breaking up tomatoes with a spoon. Reduce heat to medium-high and simmer rapidly until sauce is reduced to about 1¼ cups, 5-7 minutes. Season to taste with **salt and pepper**.



3. Prep ingredients

Meanwhile, finely grate **Parmesan**, if necessary. Coarsely chop **roasted red peppers**, if necessary.



4. Prep dough

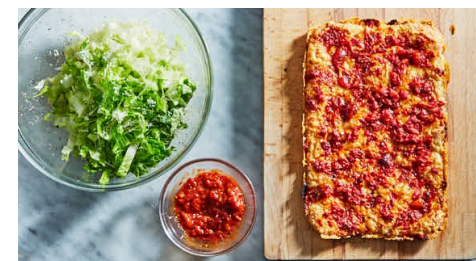
Generously **oil** a large baking dish. On a **floured** surface, roll or stretch **dough** into a 9- x 13- inch rectangle. (If dough springs back, cover and let sit 5-10 minutes before rolling again.) Transfer to prepared baking dish.



5. Assemble & bake pizza

Sprinkle **cheddar** and **¾ of the Parmesan** all over **dough**, making sure to spread cheese to the edges (this will ensure a crispy cheesy crust!). Top with **roasted red peppers**, then dollop **half of the tomato sauce** all over.

Bake on lower oven rack until bottom is browned and top is bubbling, 18-21 minutes. Let pizza rest for 5 minutes.



6. Make salad & serve

Halve **romaine**, then thinly slice crosswise; discard stem end. In a large bowl, whisk **1½ tablespoons oil** and **1 tablespoon vinegar**. Transfer **romaine** and **remaining Parmesan** to bowl; toss to combine. Season to taste with **salt and pepper**.

Slide **pizza** onto a cutting board and cut into pieces. Serve **pizza** with **salad** and **remaining sauce** alongside. Enjoy!