

# DINNERLY



## Veggie Pizza Supreme

with Zucchini & Sun-Dried Tomatoes

 30-40min  2 Servings

We've perfected the art of eating all our veggies. Because, everything is more fun in pizza-form. The hard part? Sharing. We've got you covered!

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 1 zucchini
- 1 red onion
- 3¼ oz mozzarella <sup>2</sup>
- 2 oz sun-dried tomatoes
- 1 oz Kalamata olives

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>

## TOOLS

- rimmed baking sheet
- box grater
- large skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 880kcal, Fat 25g, Carbs 130g, Protein 39g



### 1. Prep dough & veggies

Preheat oven to 500°F with a rack in the lower third. Place **dough** on a lightly **oiled** rimmed baking sheet and set aside to come to room temperature. Trim ends from **zucchini**, then thinly slice crosswise into ¼-inch thick rounds. Halve, peel, and cut **all of the onion** into ¼-inch slices. Coarsely shred **mozzarella** on the large holes of a box grater.



### 2. Cook zucchini & onions

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **onions** and cook, stirring occasionally, until slightly softened, about 3 minutes. Add **zucchini** and cook, stirring occasionally, until zucchini is softened and onions are well browned, about 5 minutes. Season to taste with **salt** and **pepper**.



### 3. Stretch dough

On a lightly **floured** surface, roll or stretch dough into an 8-x 12-inch rectangle. If dough springs back, let sit 5–10 minutes, and try again. Carefully transfer to baking sheet.



### 4. Assemble pizza & bake

Top **dough** with **zucchini and onions** and **mozzarella**. Bake pizza on lower oven rack until cheese is bubbling, about 8–10 minutes (watch closely as ovens vary). Remove pizza from oven and sprinkle **sun-dried tomatoes** over top. Bake on lower oven rack until crust is golden-brown, about 5 minutes more (watch closely).



### 5. Chop olives & serve

While pizza bakes, remove pits from **olives**, if necessary, then thinly slice. Sprinkle **olives** over top of **pizza**. Transfer **veggie pizza** to a cutting board and cut into wedges to serve. Enjoy!



### 6. Make it picky-eater proof

This is your personal pizza, which means you can make it how you want. So, if someone doesn't like one of the ingredients at the table then top it as you please. Whether that's half veggie and half plain cheese, or adding crumbled sausage to half. You do you!