



Take-Out Style: 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. Save the leftovers for lunch!

What we send

- 1 lb pizza dough ¹
- 1 pkg mozzarella ⁷
- ¾ oz piece Parmesan ⁷
- ½ lb broccoli
- garlic
- ¼ oz fresh rosemary
- 1 can whole-peeled tomatoes
- red pepper flakes

What you need

- olive oil
- kosher salt

Tools

- medium (10") ovenproof skillet
- box grater
- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1040kcal, Fat 45g, Carbs 127g, Proteins 21g



1. Prep dough

Preheat oven to 450°F with racks in the upper and lower thirds. Lightly **oil** a medium ovenproof skillet, then add **dough** and turn to coat. Set aside to come to room temperature until step 4.



4. Prep broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and season with **salt**. Press **dough** to the edges of skillet and ½-inch up the sides. (If dough springs back, let rest 5 minutes in skillet and try again.)



2. Prep ingredients

Grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**. Trim ends from **broccoli**, the cut crowns into 1-inch florets. Finely chop **2 teaspoons garlic**. Pick and finely chop **1 teaspoon rosemary leaves**. Cut **tomatoes** in the can with kitchen shears until finely chopped.



5. Bake pizza & broccoli

Scatter **⅓ of the mozzarella** over **pizza dough**, then spoon **tomato sauce** all over, leaving a 1-inch border. Top with remaining mozzarella and **half of the Parmesan**. Bake pizza on lower oven rack, and **broccoli** on upper over rack until broccoli is tender and pizza crust is golden, 12-15 minutes.



3. Cook tomato sauce

Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **chopped garlic and rosemary** 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 cutting 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!