



Take-Out Style: Detroit Pizza

with Roasted Peppers & Green 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
- pizza spice blend (use ½ tsp)
- 1 can cherry tomatoes
- 8 oz cheddar cheese (use half) ⁷
- ¾ oz piece Parmesan ⁷
- 4 oz roasted red peppers
- 1 romaine heart

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- all-purpose flour ¹
- red wine vinegar (or apple cider vinegar) ¹⁷

Tools

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

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), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 47g, Carbs 129g, Proteins 24g



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 pizza spice blend**; 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, coarsely grate **half of the cheddar** on the large holes of a box grater (save rest for own use). Finely grate **Parmesan**. Coarsely chop **roasted red peppers**.



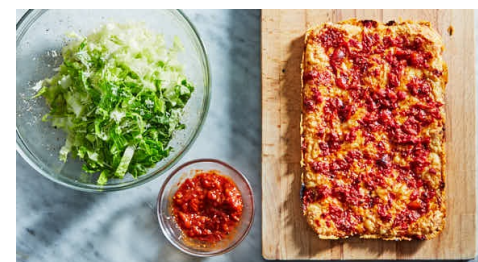
4. Prep dough

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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com [@marleyspoon](#) [#marthaandmarleyspoon](#)