



Eggplant Parm Skillet Pizza

with Basil Pesto



30-40min



2 Servings

This is the Italian mash-up of our dreams—pizza meets eggplant Parmesan. In reality, it's even better than we imagined. The trick to the perfect deep-dish pie is a heavy skillet (like cast-iron). It holds and distributes the heat evenly for a perfectly crisp bottom. Make sure to take the dough out at least 30 minutes before shaping and topping. The extra proof time will make the dough easier to work and the pizza extra fluffy.

What we send

- 1 lb pizza dough ¹
- ½ lb Italian eggplant
- 8 oz marinara sauce
- 3¾ oz mozzarella ⁷
- ¾ oz Parmesan ⁷
- 1 pkt crushed red pepper
- 2 oz basil pesto ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium (10") ovenproof skillet (preferably cast-iron)
- rimmed baking sheet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 1170kcal, Fat 62g, Carbs 122g, Proteins 19g



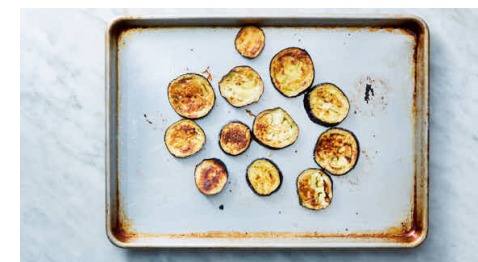
1. Prep dough

Preheat oven to broil with racks in the upper and lower thirds. Grease a medium ovenproof skillet (preferably cast-iron) with **2 tablespoons oil**. Unwrap **dough**, transfer to prepared skillet, and turn to evenly coat with **oil**. Cover with a towel or plastic wrap and set aside at room temperature until step 4.



2. Prep eggplant

Trim stem ends from **eggplant**, then cut crosswise into ½-inch thick rounds. On rimmed baking sheet, toss eggplant with **2 tablespoons oil** and season with **salt** and **pepper**.



3. Broil eggplant

Broil **eggplant** on upper oven rack until browned on one side, 7-10 minutes (watch closely as broilers vary). Carefully flip eggplant, drizzle with **oil** if dry, and continue broiling until eggplant is tender, 3-5 minutes more.



4. Form pizza

Switch oven to 500°F. Press **dough** to edges of the skillet, then top dough with **½ cup marinara sauce** (save rest for own use), spreading sauce to very edge with a spoon. Lay **eggplant slices** in an even layer on top. Tear **mozzarella** into ½-inch pieces and scatter evenly over dough, right up to edges.



5. Bake pizza

Bake **pizza** on lower oven rack until top is golden brown and bubbly, and underside of the crust is golden brown and crisp, 14-17 minutes. (If underside is not as crisp as desired, carefully transfer skillet to stovetop and set over medium heat. Cook, moving skillet around to cook evenly, until crust is crisp underneath, 1-3 minutes.)



6. Finish & serve

Meanwhile, finely grate **Parmesan**. Carefully slide **pizza** onto a cutting board. Immediately sprinkle with **Parmesan** and **some of the crushed red pepper**, if desired (depending on heat preference), and dot with **pesto**. Cut **pizza** into wedges and serve. Enjoy!