

Fo sku1236 hero

## Skillet Pizza

with Greens & Eggplant



30-40min



4 Servings

Swiss chard and eggplant make excellent pizza toppings because they stand up to high temperature. The earthy, leafy greens pair well with creamy, roasted eggplant. The tomato sauce is made with Italian cherry tomatoes, roasted with olive oil, garlic and chili flakes. While this recipe may take a little longer than others, most of the work happens in the oven. Your reward? A perfectly crispy cru...

## What we send

- large cloves garlic
- swiss chard
- canned cherry tomatoes
- crushed red pepper
- graffiti eggplant

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Energy 483.0kcal, Fat 23.2g, Proteins 19.7g, Carbs 42.6g



### 1. Prep dough

Preheat oven to 450°F with racks in the upper third and lower third sections. Grease a medium bowl with **oil**; add **pizza dough** and drizzle top with **oil**. Cover with plastic wrap and let sit while you prep ingredients.



### 2. Prep ingredients

Remove stem end from **eggplant** and cut into ½-inch rounds; stack slices, then cut into quarters. Clean **Swiss chard leaves** well to remove grit; remove stems discard or save for another use. Roll leaves up like a cigar, cut crosswise into 1½-inch-wide ribbons. Transfer to a medium bowl and add ¼ teaspoon **salt** and 2 teaspoons **oil**. Thinly slice **garlic**.



### 3. Season veg

Lightly grease 2 baking sheets. Transfer **eggplant** to one rimmed baking sheet and toss with 1 tablespoon **oil**, ½ teaspoon **salt**, and a few grinds of **pepper**. On second baking sheet, add **cherry tomatoes, garlic**, 1 teaspoon **oil**, ¼ teaspoon **salt**, and some **crushed red pepper** (or all, depending on your heat preference); stir to combine.



### 4. Roast veg

Roast **cherry tomato mixture** on top rack until lightly charred and sauce has reduced, about 20 minutes. At the same time, roast **eggplant** on lower rack, about 5 minutes. Gently push eggplant to one side of the baking sheet and add **Swiss chard**. Roast until eggplant is tender and Swiss chard is slightly charred, 15 minutes more.



### 5. Prep dough

Lightly grease large heavy skillet with **oil**. Press **dough** into skillet so dough comes up the sides about 1 inch. If dough springs back, cover and let rest 5-10 minutes before pressing again. Spread **cherry tomatoes** onto dough, leaving ½-inch border. Top with **half of the cheese**.



### 6. Cook pizza & serve

Place skillet on the stove over medium heat while you top with **eggplant, Swiss chard, and remaining cheese**. Drizzle lightly with **oil** and season with **salt**. Transfer to oven and bake until golden-brown, 16-18 minutes. Allow **pizza** to cool for a few minutes before slicing and serving. Enjoy!