



BBQ Shrimp Pizza

with Roasted Broccoli



20-30min



4 Servings

If you take 3 of our favorite things—BBQ, wild US Gulf shrimp, and pizza—and combine them, they turn into 1 of our MOST favorite things—BBQ Shrimp Pizza. We know it's a combo you might not naturally think of, so we went ahead and did it for you. Go ahead, try it. You won't regret it. Cook, relax, and enjoy!

What we send

- broccoli crowns
- red onion
- barbecue sauce

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- 2 rimmed baking sheets
- box grater

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

Calories 720.0kcal, Fat 32.0g, Proteins 33.0g, Carbs 74.5g



1. Prep dough & ingredients

Preheat oven to 500°F with racks in center and bottom positions. Set **pizza dough** aside to come to room temperature. Trim ends from **onion**, then halve, peel, and thinly slice. Finely chop **3 tablespoons of the onions**. Grate **cheddar cheese** on large holes of a box grater.



4. Roast broccoli & onions

Roast **broccoli** and **onions** on the center oven rack, stirring each side once about half way through, until crisp-tender and charred in spots, about 10 minutes. Cover and keep warm.



2. Prep sauce & shrimp

In a small bowl, stir **barbecue sauce** with **3 tablespoons water**. Pat **shrimp** dry and cut each into thirds. Transfer shrimp to a 2nd small bowl. Add **1 teaspoon oil** and **1 tablespoon of the sauce** and season with **a pinch each salt and pepper**.



5. Make pizza

On a **floured** surface, roll or stretch **dough** to a 14-inch oval. If it springs back, let sit 5 minutes, then roll again. Transfer dough to a 2nd **oiled** baking sheet; press to 10x16-inch rectangle. Top with **remaining bbq sauce** (leaving 1-inch border) **raw chopped onion**, and **cheese**. Bake on bottom rack until crust is golden and cheese is bubbling, 10-12 minutes.



3. Prep broccoli-onion roast

Trim ends from **broccoli**, then cut into 1-inch florets with some stem attached. On a rimmed baking sheet, toss broccoli with **2 tablespoons oil** and **a generous pinch each salt and pepper** and spread to a single layer on one half. On the other half, toss **sliced onions** with **1 tablespoon oil** and **a generous pinch each salt and pepper**.



6. Finish & serve

Remove **pizza** from oven and scatter **shrimp** on top. Drizzle lightly with **oil** and sprinkle with **pepper**. Return pizza to oven and bake just until shrimp are pink and curled, 2-3 minutes. Top with **roasted sliced onions**. Cut into wedges and serve **roasted broccoli** alongside. Enjoy!