



Broccoli and Black Olive Pizza

with Cherry Tomato Sauce



30-40min



2 Servings

Midweek pizza is a good way to trick your brain into feeling stress-free weekend vibes, and also a sneaky way to get any veggie-haters to gobble down some good-for-you greens. This pizza has sweet cherry tomatoes as the basis for the sauce, and combines briny Kalamata olives with crunchy broccoli. Add as much or as little of the chili oil as you'd like! Cook, relax, and enjoy!

What we send

- can cherry tomatoes
- garlic
- broccoli crowns
- crushed red pepper

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- box grater or microplane
- medium skillet
- rimmed baking sheet
- rolling pin

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 857.0kcal, Fat 32.2g, Proteins 31.5g, Carbs 110.0g



1. Prep pizza dough

Preheat oven to 500°F (or highest setting) with rack in lowest position. Lightly **oil** a medium bowl and place **dough** into it to stand at room temperature. Lightly **oil** a rimmed baking sheet.



4. Cook broccoli

Meanwhile, in a second medium skillet, heat **1 tablespoon oil** over medium-high. Add **broccoli** along with **a pinch each salt and pepper**. Cook until crisp tender, about 4 minutes. Transfer to a plate. Wipe out skillet and reserve for step 6.



2. Prep ingredients

Peel and finely chop **2 large cloves garlic**. Thinly slice **broccoli stems** and coarsely chop **florets**. On a box grater, coarsely grate **mozzarella** and finely grate **Parmesan**. Coarsely chop **olives**.



5. Prep pizza

On a lightly floured surface, stretch or roll **dough** to $\frac{3}{4}$ size of the sheet (roughly 13" x 10"). If it resists and springs back, let rest for 5 minutes to allow for better stretching. Spoon **tomato sauce** on crust, leaving a $\frac{1}{2}$ -inch border. Top with **broccoli, olives, mozzarella**, and **half of the Parmesan**. Transfer sheet to bottom rack of oven.



3. Make tomato sauce

In a medium skillet, cook **garlic** in **1 tablespoon oil** over medium heat until softened, about 1 minute. Add **tomatoes and their juices** to skillet along with **$\frac{1}{2}$ teaspoon sugar**. Simmer until sauce is reduced to about $\frac{3}{4}$ cup of sauce, about 12 minutes. Season to taste with **salt** and **pepper**.



6. Make chili oil

Bake until **cheese** is bubbling and bottom crust is browned, 12-18 minutes. Meanwhile in reserved medium skillet, heat **2 tablespoons oil** with **crushed red pepper** over medium until just fragrant. Remove from heat; transfer to a small, heatproof bowl. Cut **pizza** into wedges. Garnish with **remaining Parmesan** and drizzle with as much **chili oil** as you'd like. Enjoy!