



Broccoli and Black Olive Pizza

with Cherry Tomato Sauce



30-40min



4 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

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

What you need

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

Tools

- box grater or microplane
- large skillet
- 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 793.0kcal, Fat 32.6g, Proteins 31.7g, Carbs 92.7g



1. Prep pizza dough

Preheat oven to 500°F (or highest setting) with racks in 2 lowest positions. Let **dough** stand at room temperature in lightly oiled bowls. Lightly **oil** 2 rimmed baking sheets.



4. Cook broccoli

Meanwhile, in a large skillet, heat **2 tablespoons oil** over medium-high. Add **broccoli** along with **a pinch each salt and pepper**. Cook until crisp tender, about 6 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**. Using a box grater, coarsely grate **mozzarella** and finely grate **Parmesan**, keeping them separate. Coarsely chop **olives**.



5. Make pizzas

On a floured surface, roll **dough** into **two 12-inch ovals**. Transfer to baking sheets. Divide **tomato sauce** between crusts, leaving a ½-inch border. Top with **broccoli, olives, mozzarella**, and **half of the Parmesan**. Bake until cheese is bubbling and crust is browned, rotating from front to back, and top to bottom halfway through cooking time, 12-18 minutes total.



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 **½ teaspoon sugar**. Simmer until thickened, about 9 minutes. Season to taste with **salt** and **pepper**.



6. Make chili oil & serve

Meanwhile in reserved large skillet, heat **2 tablespoons oil** with **crushed red pepper** over low 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!