

Caprese Salad Pizza

with Balsamic Vinaigrette



30-40min



2 Servings

Let's face it, everyone loves a sheet-pan dinner and this Caprese salad pizza might just be the ultimate! Inspired by the classic look and flavors of a Caprese salad, juicy tomatoes converge with milky mozzarella and bright basil on top of golden brown pizza dough. We've taken it a few steps further with the addition of sliced shallots, peppery arugula, Parmesan, and a simple balsamic vinaigret...

What we send

- baby arugula
- grape tomatoes
- balsamic vinegar
- shallot
- fresh basil

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.

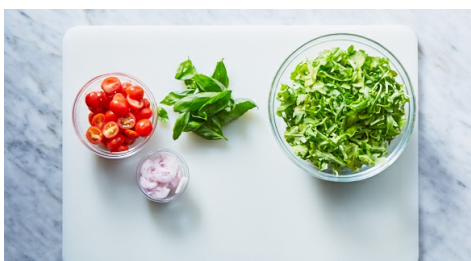
Nutrition per serving

Calories 820.0kcal, Fat 34.0g, Proteins 30.7g, Carbs 105.8g



1. Preheat oven

Preheat oven to 500°F with rack in lowest position. Set 1 baking sheet upside down in oven. Generously oil a second rimmed baking sheet. Place **dough** on oiled baking sheet. Stretch **dough** to fit $\frac{3}{4}$ of the prepared baking sheet. If it resists and springs back, let rest at room temperature for 5 minutes to allow for better stretching.



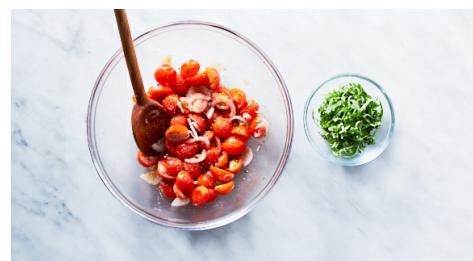
4. Prep vegetables

Meanwhile, halve **half the grape tomatoes** (save rest for own use). Trim ends from **shallot**, then halve, peel and thinly slice $\frac{1}{2}$ cup (save any that remains for own use). Pick **basil leaves** and discard stems. Roughly chop **arugula**.



2. Prep cheeses

Finely grate **Parmesan**. Slice **mozzarella**, then tear into bite-size pieces.



5. Make vinaigrette

In a medium bowl, whisk **1 tablespoon oil** with the **balsamic vinegar**. Season to taste with **salt** and **pepper**. Combine **tomatoes** and **shallots** with **balsamic vinaigrette**. Thinly slice **basil**.



3. Prep dough

Brush **dough** generously with **oil**; season with $\frac{1}{2}$ **teaspoon salt** and **a few grinds pepper**. Transfer sheet with dough to oven, setting it directly on the preheated sheet. Bake until browned, 12-14 minutes. Reserve **1 tablespoon Parmesan**, sprinkle **the rest** all over; bake 1-2 minutes more. Arrange **mozzarella** on top of pizza; bake 1-2 minutes more, until just warm.



6. Finish pizza

Add **arugula** to **tomato mixture** and toss gently to coat. Using a slotted spoon, transfer **salad** to the **pizza**. Top with **basil** and **remaining Parmesan**. Cut into wedges before serving. Enjoy!