



DINNERLY



Charred Broccoli Pizza Quiche with Mascarpone & Peppadew Peppers

 20-30min  2 Servings

Quizza (pronounced keeza) is the newest hot couple—right up there with Kimye and Branjelina (RIP). What's that you say? You haven't heard of them? Let us introduce you: Quiche and Pizza—two of the coolest foods on the scene, and we've united them. And, unlike TomKat, they will live happily ever after. We've got you covered!

WHAT WE SEND

- garlic
- broccoli crowns

WHAT YOU NEED

- 1 large egg
- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

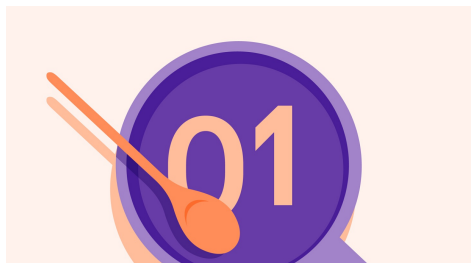
- box grater
- large skillet
- rimmed baking sheet

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 842.0kcal, Fat 43.4g, Proteins 27.0g, Carbs 90.6g



1. Prep ingredients

Preheat oven to 500°F with rack in bottom position. Let **dough** come to room temperature. In a medium bowl, whisk together **egg**, **mascarpone**, $\frac{1}{2}$ **teaspoon salt**, and $\frac{1}{4}$ **teaspoon pepper**. Peel and roughly chop **1 large clove garlic**. Coarsely grate **Parmesan** using large holes of a box grater. Thinly slice **any broccoli stems** and cut heads into 1-inch florets.



4. Form pizza quiche

Spread **mascarpone mixture**, leaving a $\frac{1}{2}$ -inch border. Top with **broccoli**, then **Parmesan**. Fold up edges of crust, pleating as you go (it's OK if it's not perfect). Brush **crust** with **oil** and season with **salt** and **pepper**.



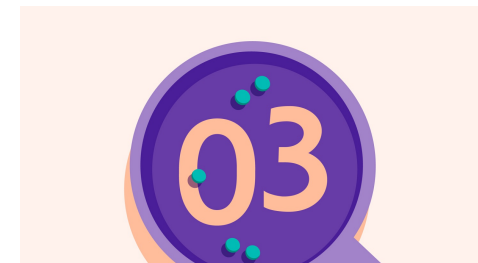
2. Char broccoli

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **broccoli stems and florets** and $\frac{1}{2}$ **teaspoon salt** and cook, without stirring, until charred on 1 side, 1-2 minutes. Stir and cook until charred on other side, 1-2 minutes more. Remove from heat and stir in **chopped garlic**.



5. Bake pizza quiche

Place sheet pan on bottom rack in oven and bake until browned and bubbling, 12-18 minutes (watch closely). Meanwhile, thinly slice **peppadew peppers**. Remove **pizza** from oven. Sprinkle with as many **peppadews** as you'd like. Transfer to a cutting board and cut into **wedges**. Serve with **remaining peppadews**. Enjoy!



3. Roll dough

Generously **oil** a large rimmed baking sheet. On a **floured** surface, roll or stretch **pizza dough** to a rectangle, about 10" x 13". If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet.



6. Take it over the top

Turn the **peppadews** into relish! Finely chop them together with fresh **parsley** leaves and a bit of **shallot**, **red onion**, or **garlic**. Mix with **olive oil**, **salt**, and **pepper** and spread on top of each and every bite.