

DINNERLY



Charred Broccoli Pizza Quiche

with Mascarpone & Peppadew Peppers



20-30min



4 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

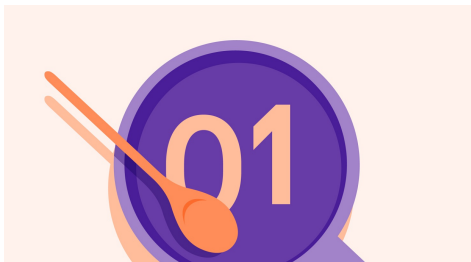
- box grater
- large skillet
- rimmed baking sheet

ALLERGENS

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

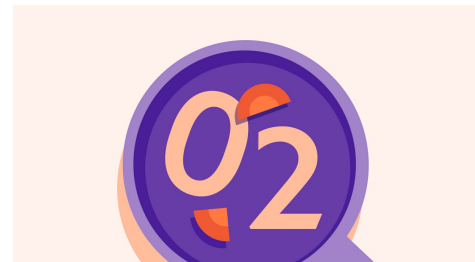
NUTRITION PER SERVING

Calories 636.0kcal, Fat 34.2g, Proteins 21.2g, Carbs 67.3g



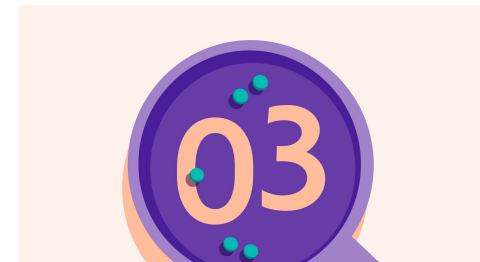
1. Prep ingredients

Preheat oven to 500°F with rack in bottom position. Let **dough** come to room temperature. In a medium bowl, whisk together **egg, mascarpone, 1 teaspoon salt**, and **½ teaspoon pepper**. Peel and roughly chop **2 large cloves garlic**. Coarsely grate **Parmesan** using large holes of a box grater. Thinly slice **any broccoli stems** and cut heads into 1-inch florets.



2. Char broccoli

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **broccoli stems and florets** and **½ 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**.



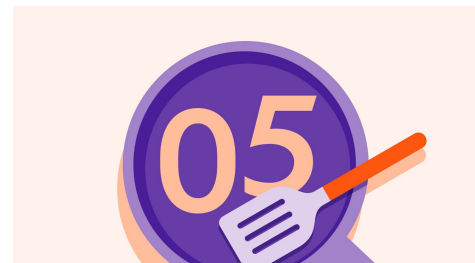
3. Roll dough

Generously oil a large rimmed baking sheet. On a **floured surface**, roll or stretch **pizza dough** to fit the pan. If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet. Continue to stretch until the dough reaches the edges of the pan.



4. Form pizza quiche

Spread **mascarpone mixture**, leaving a ½-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**.



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!



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.