



## Cheesy Broccoli Pizza Pockets

with Romaine-Parmesan Salad



30-40min



2 Servings

These pizza pockets, which are like individual calzones, are sure to be a hit all around! No one will think twice about the fact that they happen to be filled with good-for-you broccoli! Portioning the dough and letting it rest at room temperature while you make the filling helps the dough warm up, and also makes it easier to stretch. The cherry tomato sauce on the side makes the perfect dip. C...



## What we send

- canned cherry tomatoes
- broccoli crowns
- romaine hearts
- garlic

## What you need

- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

## Tools

- box grater
- medium skillet
- rimmed baking sheet
- rolling pin
- small saucepan

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

Wheat (1), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 1021.0kcal, Fat 54.2g, Proteins 33.9g, Carbs 99.9g



### 1. Prep pizza dough

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet. Lightly dust a work surface with **flour**. Cut **pizza dough** in half on floured work surface, then cover dough with a clean dish towel and let rest at room temperature.



### 4. Assemble pizza pocket

Working one at a time, roll or stretch **dough** into a 6- x 10-inch rectangle. Transfer to prepared baking sheet. Transfer **½ of filling** to one half; fold dough over to enclose the filling. Press edges together to seal. Brush pockets lightly with **oil**; cut 3 small vent holes on top of each, sprinkle with **salt**. Bake until deeply browned, 16–25 minutes.



### 2. Prep ingredients

Finely chop **broccoli**. Peel and finely chop **2 teaspoons garlic**. Coarsely grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**. Remove any wilted outer leaves from **romaine**, then slice crosswise into 1-inch ribbons, discarding end.



### 5. Make tomato sauce

Meanwhile, in a small saucepan, heat **1 tablespoon oil** over medium. Add **remaining chopped garlic** and cook until fragrant, about 30 seconds. Add **tomatoes** and cook over medium, crushing tomatoes lightly with a spoon, until sauce is thickened, about 6 minutes. Season to taste with **salt and pepper**.



### 3. Make filling

In a medium skillet, heat **2 tablespoons oil** over medium-high. Add **broccoli**, **half of the chopped garlic**, **½ teaspoon salt**, and **a few grinds pepper**. Cook until crisp-tender, 3–5 minutes. Transfer to a medium bowl. Cool slightly before adding **mozzarella** and **half of the Parmesan**.



### 6. Make Parmesan vinaigrette

In a medium bowl, whisk **1 tablespoon vinegar** with **a pinch each salt and pepper**. Whisk in **2 tablespoons oil**. Stir in **remaining Parmesan**. Add **lettuce** and toss to coat. Serve **salad** with **pizza pockets** and **tomato sauce** on the side for dipping. Enjoy!