

DINNERLY



Cheesy French Bread Pizza with Marinara Sauce

 30-40min  2 Servings

We're not afraid to admit that pizza dough is the glue that holds our life together. But we're also not afraid to mix it up a bit with our second favorite pizza base—French bread! It doesn't get any easier than the magical formula of bread + sauce + cheese, and we've thrown in a blend of classic pizza spices for that extra flair. Green bell peppers, lightly broiled, provide perfect crunch. We've...

WHAT WE SEND

- pizza spice blend
- whole-peeled tomatoes
- garlic
- green bell pepper

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- box grater
- rimmed baking sheet
- small saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610.0kcal, Fat 23.3g, Proteins 23.0g, Carbs 76.5g



1. Prep ingredients

Preheat broiler with rack 4–6 inches from heat source. Peel **3 large cloves garlic**; **thinly slice 2, reserve the last clove for step 4**. Split **bread** in half lengthwise. Use kitchen shears to chop **tomatoes** in their can.



4. Toast bread

Place **bread** on rimmed baking sheet cut side-up. Broil until lightly toasted, about 1 minute. Remove from oven and rub with **reserved garlic clove**. Drizzle with **oil** and season with **salt** and **pepper**.



2. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **sliced garlic** and cook until fragrant, about 1 minute. Add **tomatoes with their juice** and **1 teaspoon pizza spice blend** (save rest for own use) and rapidly simmer until slightly reduced, about 5 minutes. Season to taste with **salt** and **pepper**.



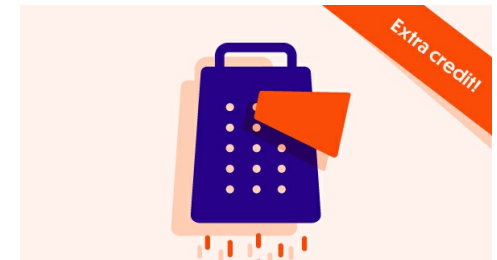
5. Finish & serve

Divide **half the sauce** between the **bread**. Top with **shredded mozzarella** and **sliced bell pepper**. Return to oven and broil until **cheese** is melted and browned in spots, about 2 minutes. Serve **pizza** with **remaining sauce** for dipping. Enjoy!



3. Grate cheese & cut pepper

Grate **mozzarella** on large holes of a box grater. Halve **bell pepper**, remove seeds and core, then thinly slice **_1 half_** crosswise. Cut longest strips in half. (Save remaining half for own use or eat as a snack!)



6. Hack

Beef up these sensational French bread pizzas by topping them with your favorite sausage. Slice or crumble the sausage and cook separately in a skillet. Remove and drain with a slotted spoon, and add to the pizzas along with the peppers before broiling.