



# DINNERLY



## Cheesy French Bread Pizza with Marinara Sauce

 30-40min  4 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

- green bell pepper
- chopped tomatoes
- pizza spice blend
- garlic

### 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 599.0kcal, Fat 23.2g, Proteins 22.6g, Carbs 74.2g



#### 1. Prep ingredients

Preheat broiler with rack 4–6 inches from heat source. Peel **5 large cloves garlic**; **thinly slice 4**, reserve last clove for step 4. Split **bread** in half lengthwise.



#### 4. Toast bread

Divide **bread** between 2 rimmed baking sheets 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 **2 tablespoons oil** in a medium saucepan over medium-high. Add **sliced garlic** and cook until fragrant, about 1 minute. Add **chopped tomatoes** and **pizza spice blend** and rapidly simmer until slightly reduced, about 5 minutes. Season to taste with **salt** and **pepper**.



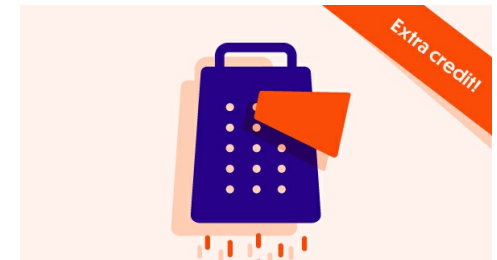
#### 5. Finish & serve

Divide **half the sauce** amongst the **bread**. Top with **shredded mozzarella** and **sliced bell pepper**. Working in batches, return one baking sheet to oven and broil until **cheese** is melted and browned in spots, about 2 minutes. Repeat with remaining baking sheet. 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 each half crosswise. Cut longest strips in half.



#### 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.