



Cheesy Garlic Bread Pizza

with Italian Chopped Salad



20-30min



2 Servings

We are taking the idea of a salad slice to a whole new level by starting with a foundation of cheesy garlic crust that's loaded with mozzarella. The crust is baked until brown and bubbly and then topped with an addictive pizza parlor-style salad that is loaded with romaine, tomatoes, marinated shallots, grated Parmesan, and vinegary pepperoncini peppers. Cook, relax, and enjoy!

What we send

- garlic
- red wine vinegar
- romaine heart
- shallot
- grape tomatoes

What you need

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

Tools

- box grater
- rimmed baking sheet

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.

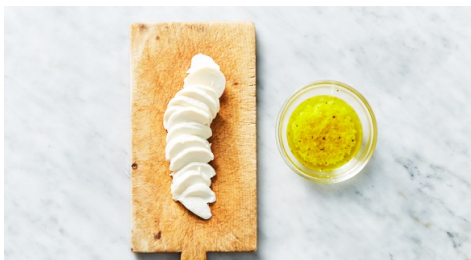
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 847.0kcal, Fat 48.5g, Proteins 24.3g, Carbs 81.4g



1. Prep garlic oil & cheese

Preheat oven to 500°F with a rack in the bottom position. Unwrap **dough** and allow it to come to room temperature. Peel and finely grate **2 cloves garlic** into a small bowl; add **2 tablespoons oil** and season generously with **salt** and **pepper**. Thinly slice **mozzarella**.



4. Make dressing

Meanwhile, trim ends from **shallot**, then halve, peel, and thinly slice **¼ cup** (save rest for own use). In a large bowl, whisk **vinegar**, **¼ cup oil**, **¼ teaspoon salt**, and **a few generous grinds pepper**. Add shallots and set aside to marinate.



2. Roll dough

Generously **oil** a large rimmed baking sheet. On a well **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.



5. Prep salad

Cut **half of the tomatoes** in half (save rest for own use). Trim **stem ends** from **pepperoncini**, then thinly slice. Coarsely grate **Parmesan** on the large holes of a box grater. Halve **romaine** lengthwise, then cut crosswise into ½-inch ribbons, discarding ends.



3. Bake pizza

Brush **half of the garlic oil** all over the pizza dough. Bake on bottom rack until lightly golden, about 10 minutes. Remove from oven and scatter **mozzarella** on top. Return to oven and cook until underside is very brown and cheese is melted, 4-8 minutes more. Transfer to a cutting board with a spatula and brush **remaining garlic oil** over top.



6. Finish & serve

Add **tomatoes, romaine, Parmesan,** and **pepperoncini** to **dressing** and toss to combine. Season to taste with **salt** and **pepper**. Top **pizza** with as much **salad** as you'd like, then cut into **pieces**. Serve any **remaining salad** alongside. Enjoy!