



# DINNERLY



## Cheesy White Pizza with Broccoli and Garlic

 20-30min  2 Servings

Our version of white pizza with broccoli will rock your world. We couldn't get enough of it in the test kitchen! It's brimming with the kind of garlicky and cheesy flavor you want in a white pizza, topped with crispy broccoli that has been caramelized in the oven. The cream cheese and cheddar come together to mimic ricotta cheese in the most magical way. This one of our favorites! We've got you...

## WHAT WE SEND

- garlic
- broccoli crowns

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- coarse salt
- freshly ground pepper
- olive oil

## TOOLS

- large skillet
- rimmed baking sheet
- rolling pin
- small saucepan

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 703.0kcal, Fat 31.2g, Proteins 22.8g, Carbs 87.3g



### 1. Prep ingredients

Preheat oven to 500°F with a rack in lowest position. Peel and finely grate **4 large cloves garlic** (you should have 1½ teaspoons garlic). Transfer **cream cheese** to a small bowl. Coarsely chop **cheddar**. Finely chop **broccoli**.



### 2. Prep pizza dough

Generously **oil** a rimmed baking sheet. On a **lightly floured** surface, use a rolling pin to roll **pizza dough** out to about the size of the baking sheet. Dust off **excess flour** and carefully transfer to prepared baking sheet.



### 3. Sauté broccoli

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **broccoli** with ½ **teaspoon salt** and a **few grinds pepper**. Cook, stirring frequently, until crisp-tender, about 5 minutes. Remove skillet from heat.



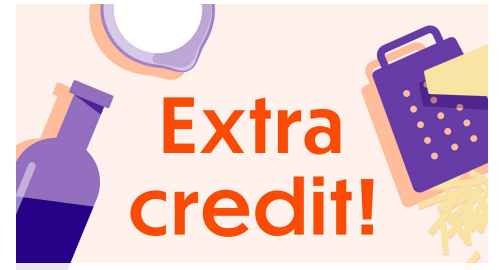
### 4. Make cheese sauce

In a small saucepan, sauté **garlic** in **1 tablespoon oil** over medium heat until softened and fragrant, about 2 minutes. Add **cream cheese** and **¼ cup water**. Cook, whisking constantly until sauce is smooth, 1 minute. Remove from heat. Whisk in **cheddar**. Whisk briskly until cheese is melted and sauce is smooth. Season with **¼ teaspoon salt** and a **few grinds pepper**.



### 5. Assemble pizza

Spread **¾ of cheese sauce** on the pizza, leaving ½-inch border all around. Sprinkle **broccoli** on top of sauce. Drizzle **remaining cheese sauce** on broccoli. Transfer baking sheet to lowest oven rack; bake until browned and bubbling, 12–18 minutes. Using a metal spatula, loosen **pizza** from baking sheet. Cool 5 minutes. Cut into wedges before serving. Enjoy!



### 6. Take it to the next level

What rich cheesy pizza doesn't beg for a crisp, refreshing salad? Start with some crunchy veggies: celery, romaine lettuce, thinly sliced fennel, radishes, raw carrots, whichever or whatever combo you prefer. Toss with a acidic vinaigrette like one made with lemon juice or red wine vinegar. Toss in parsley leaves or pickled peppers for even more brightness.