

DINNERLY



Cheesy White Pizza with Broccoli and Garlic



20-30min



4 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 ¹
- 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 676.0kcal, Fat 35.3g, Proteins 22.2g, Carbs 72.3g



1. Prep ingredients

Preheat oven to 500°F with racks in middle and lower thirds. Peel and finely grate **6–8 cloves garlic** (you should have 1 tablespoon garlic). Transfer **cream cheese** to a small bowl. Coarsely chop or grate **cheddar**. Finely chop **broccoli**.



2. Prep pizza dough

Generously **oil** the rimmed baking sheets. On a **lightly floured** surface, use a rolling pin to roll **each ball of pizza dough** into a rectangle, about 9-by-13-inches. Dust off **excess flour** and carefully transfer to prepared baking sheets.



3. Sauté broccoli

In a large skillet, warm **3 tablespoons oil** over medium-high until shimmering. Add **broccoli** plus **1 teaspoon salt** and **½ teaspoon pepper**. Cook, stirring frequently, until crisp-tender, about 5 minutes. Remove skillet from heat.



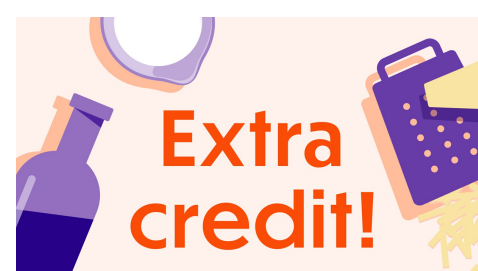
4. Make cheese sauce

In a medium saucepan, sauté **garlic** in **2 tablespoons oil** over medium heat until softened and fragrant, about 2 minutes. Add **cream cheese** and **½ 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 **½ teaspoon salt** and **a few grinds pepper**.



5. Assemble pizza

Spread **½ cup cheese sauce** on each pizza, leaving **½-inch border**. Sprinkle **½ of broccoli** on each **pizza**. Drizzle **¼ cup of remaining sauce** on each. Transfer to middle and lower oven racks. Bake until browned and bubbling, 12–18 minutes, rotating pizza from front to back and top to bottom after 10 minutes of baking. Let stand 5 minutes. Cut into wedges. 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.