

DINNERLY

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Meatball Parm Pizza with Broccoli



30-40min



4 Servings

We LOVE meatball pizza and know how much you do, too. Since the end game is slices, it seemed silly to go to the trouble of making lots of perfectly shaped, individual meatballs only to break them right back down. So, we streamlined the process (you're welcome) by rolling the mix out into a log. We snuck broccoli in there because vitamins. And the no-cook sauce makes a good thing (pizza) even b...

WHAT WE SEND

- broccoli
- tomato paste
- grass-fed ground beef
- garlic

WHAT YOU NEED

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

TOOLS

- 2 rimmed baking sheets
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 834.0kcal, Fat 34.0g, Proteins 45.0g, Carbs 72.0g



1. Prep meatball mixture

Preheat oven to 500°F with a rack in lower third. Let **dough** come to room temperature. Peel and grate **3 large cloves garlic**. In a large bowl, combine **1 teaspoon garlic, ground beef, 1 large egg, ¾ teaspoon salt, and a few grinds pepper**; mix well.



2. Prep ingredients

Cut **broccoli** into ½-inch florets. Grate **Parmesan**. In a small bowl, whisk **all of the tomato paste, ½ cup water, remaining grated garlic, and 1 tablespoon oil**; season with ½ **teaspoon salt** and **a few grinds pepper**.



3. Cook broccoli

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **broccoli, ¼ cup water, and ¼ teaspoon salt**. Cover and cook until broccoli is tender and water is evaporated, about 3 minutes.



4. Prep dough

Generously **oil** a rimmed baking sheet. On a **floured surface**, roll or stretch **pizza dough** to about the size of the baking sheet. If dough springs back, cover and let sit 5–10 minutes to relax before stretching again. Carefully transfer to oiled baking sheet. Spread **½ of the sauce** all over dough.



5. Bake pizza

Pinch off **1-inch pieces of meatball mixture** and top **pizza** evenly with **meatballs and broccoli**. Drizzle **remaining sauce** all over. Transfer baking sheet to lower third of oven; bake until browned and bubbling and meatballs are cooked through, 12–18 minutes. Transfer to a cutting board, top with **Parmesan** and **a drizzle of oil**, cut into squares. Enjoy!



6. Make it ahead!

To get a jump on dinner, you can cut up and cook the broccoli, and make the meatball mix early in the day. Just hold them in the fridge, separately, until it's time to get cooking!