



## Cheesy Fajita Pizza

with Peppers, Onions & Mixed Greens



30-40min



4 Servings

Fajitas and pizzas are all-stars in the food hall of fame. So we mashed them up to create, quite possibly, the most delicious pizza of all time. It's loaded with fajita fixins—peppers, onions, and a hint of earthy cumin. And of course, all of the usual pizza suspects—crusty dough, tomato sauce, and melted cheese. Cook, relax, and enjoy!



## What we send

- ground cumin
- tomato paste
- baby arugula
- red bell peppers
- red onion

## What you need

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

## Tools

- large skillet
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 700kcal, Fat 33g, Carbs 71g, Proteins 22g



### 1. Prep ingredients

Preheat oven to 500°F with a rack in the lower thirds. Let **dough** come to room temperature. Halve **peppers**, remove stem, core and seeds, then cut into ½-inch pieces. Trim ends from **onion**, then halve, peel and thinly slice. In a small bowl, combine **3 tablespoons tomato paste** with **2 tablespoons each vinegar and water**, and **½ teaspoon each salt & pepper**.



### 4. Prep sour cream

In a small bowl, whisk **water** into **sour cream**, **1 teaspoon** at a time, to make a spoonable sauce. Season to taste with **salt** and **pepper**.



### 2. Sauté vegetables

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **peppers**, **all but 3 tablespoons onions** (save rest for step 5), **½ teaspoon salt**, and **a few grinds of pepper**. Cook, stirring occasionally, until softened and lightly browned, 5-6 minutes. Stir in **cumin** and cook until fragrant, about 1 minute. Remove from heat to cool slightly.



### 5. Make salad

Chop **remaining onion** and transfer to a medium bowl. Add **1 tablespoon vinegar**, **a pinch of sugar**, and **2 tablespoons oil** and season to taste with **salt** and **pepper**. Add **arugula** and gently toss.



### 3. Make pizzas




On a **floured** surface, roll or stretch pizza dough to a 14-inch oval. If dough springs back, let rest 5 minutes, then roll again. Transfer dough to an **oiled** baking sheet and press to a 12- x 16-inch rectangle. Spread with **tomato paste mixture** and top with **sautéed vegetables** and **cheese**. Bake on lower rack until browned and bubbling, 12-14 minutes.



### 6. Finish & serve

Transfer **pizza** to a cutting board, drizzle with **sour cream** and cut into pieces. Serve with **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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