



Cheesy Fajita Pizza

with Peppers, Onions & Mixed Greens



30-40min



2 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
- red bell pepper
- red onion
- baby arugula

What you need

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

Tools

- box grater
- 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 860kcal, Fat 38g, Carbs 95g, Proteins 24g



1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Let **dough** come to room temperature. Stem and seed **pepper**; cut into ½-inch pieces. Trim ends from **onion**; halve, peel and thinly slice. In a small bowl, combine **2 tablespoons tomato paste** (save rest for own use) **1 tablespoon each vinegar and water**, and **¼ teaspoon each salt and pepper**. Coarsely grate **cheese**.



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



5. Make salad

Chop **remaining onion** and transfer to a medium bowl. Add **1 tablespoon vinegar**, **a pinch of sugar**, and **1½ 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 12-inch circle. If dough springs back, let rest 5 minutes, then roll again. Transfer dough to an **oiled** baking sheet. 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)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**