



Veggie Pizza Skewers

with Tomato Sauce and Arugula Salad



20-30min



2 Servings

This recipe is a re-imagining of one of our all-time favorite foods, pizza. It has all of the trappings of an indulgent veggie pizza slice, but on a stick! Skewers stacked with mushrooms, peppers, onions, and pizza dough are topped with Parmesan and dipped into a delicious tomato sauce. The added flavor boost from the herb oil takes them over the top. They're sure to be a hit! Cook, relax, and ...

What we send

- yellow bell pepper
- pizza spice blend
- cremini mushrooms
- red onion
- pizza dough ¹
- 8, 8" wooden skewers
- can chopped tomatoes
- baby arugula
- red wine vinegar
- Parmesan ⁷

What you need

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

Tools

- microplane or grater
- rimmed baking sheet
- saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

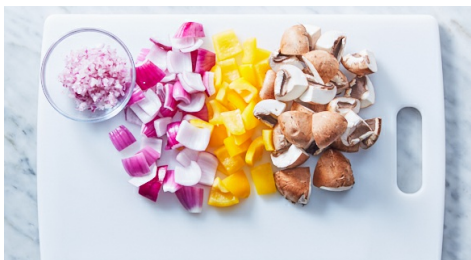
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 806kcal, Fat 31g, Carbs 114g, Proteins 24g



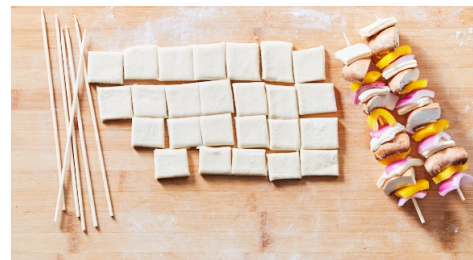
1. Prep ingredients

Preheat oven to 450°F with top rack 4-6 inches from heat source. Keep **dough** refrigerated until step 2. Cut sides from **bell pepper**, discard stem and seeds, and cut into 1-inch pieces. Discard **mushroom stems**, wipe **caps** clean with a towel (cut in half if large). Trim ends from **onion**, then halve and peel. Cut **¾ of onion** into 1-inch pieces; finely chop the rest.



4. Make herb oil

Meanwhile, heat **3 tablespoons oil** in a small saucepan over medium-high. Transfer oil to a heatproof bowl, stir in **1 teaspoon pizza spice blend**, and season to taste with **salt and pepper**.



2. Assemble skewers

On a lightly **floured** board, roll **dough** into an 11-inch by 6-inch rectangle, and cut into 1-inch pieces. Lightly **oil** a rimmed baking sheet. Thread **peppers, mushrooms, onions, and pieces of dough** on **skewers**, alternating so that each skewer holds 3-4 pieces of each.



5. Make tomato sauce

Return saucepan to medium-high and heat **1 teaspoon oil**. Add **chopped onion** and cook until softened, about 2 minutes. Stir in the **can of chopped tomatoes, remaining pizza spice blend**, and **salt and pepper** to taste. Simmer until slightly reduced, about 5 minutes. Grate **Parmesan**. Remove saucepan from heat and stir in **half the Parmesan**.



3. Roast skewers

Transfer **skewers** to the prepared baking sheet and brush lightly with **oil**; season with **salt and pepper**. Roast on top rack until **vegetables and dough** are cooked through and just starting to brown, about 20 minutes. Switch oven to broil and continue to cook until vegetables and dough are charred in spots, about 2 minutes (watch closely as broilers vary).



6. Finish

Toss **arugula** with **vinegar** and **1 tablespoon olive oil**; season to taste with **salt and pepper**. Brush **skewers** with **herb oil** and sprinkle with remaining **Parmesan**. Serve **veggie pizza skewers** with **arugula salad** alongside. Enjoy!