



Veggie Pizza Skewers

with Tomato Sauce and Arugula Salad



20-30min



4 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

- baby arugula
- red wine vinegar
- pizza spice blend
- red onion
- can chopped tomatoes
- pizza dough ¹
- cremini mushrooms
- yellow bell peppers
- 12, 8" wooden skewers
- 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.

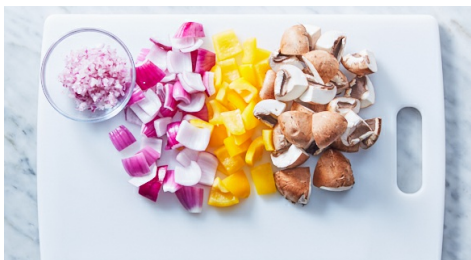
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 552kcal, Fat 24g, Carbs 71g, Proteins 17g



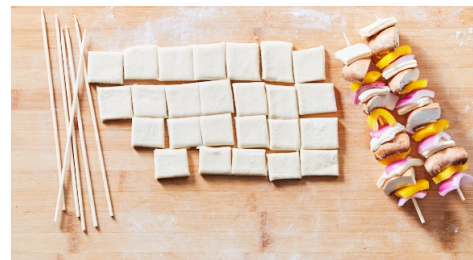
1. Prep ingredients

Preheat oven to 450°F with racks in top two positions. Keep **dough** refrigerated until step 2. Cut sides from **bell peppers**, discard stems 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 **¼ cup oil** in a small saucepan over medium-high. Transfer oil to a heatproof bowl, stir in **1½ teaspoons 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** 2 rimmed baking sheets. Thread **vegetables and dough** are cooked through and starting to brown, about 20 minutes. Switch oven to broil; cook until vegetables and dough on top rack are charred in spots, about 2 minutes (watch closely). Remove and broil second sheet on top rack.



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 **⅓ of the Parmesan**.




3. Roast skewers

Toss **arugula** with **vinegar** and **2 tablespoons 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!



6. Finish

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**