



Deep Dish Skillet Pizza

with Parmesan Broccoli



30-40min



2 Servings

Deep dish pizza has got a lot going for it: a thick crust that's tender and chewy on the inside, but nicely crisped on the outside; a little extra room for piling on the toppings; and, deep dish is less needy than its thin crust style counterpart, which requires some TLC when rolling and stretching. Here, you just push the dough into the skillet and you're cooking. Save the leftovers for lunch!...

What we send

- Parmesan ⁷
- pizza dough ¹
- fresh mozzarella ⁷
- garlic
- can whole-peeled tomatoes
- broccoli crowns
- fresh rosemary
- crushed red pepper

What you need

- coarse kosher salt
- olive oil

Tools

- box grater
- saucepan
- rimmed baking sheet

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 699kcal, Fat 32g, Carbs 77g, Proteins 25g



1. Prep dough

Preheat oven to 500°F with racks in the bottom and center of oven. Unwrap **dough**, set into an **oiled** 10-inch cast-iron skillet (or other heavy, ovenproof skillet) and let come to room temperature while you proceed.



4. Prep broccoli

On a small rimmed baking sheet toss **broccoli** with **1 tablespoon oil** and **¼ teaspoon salt**.



2. Prep ingredients

Grate **mozzarella** on large holes of a box grater. Finely grate **Parmesan**. Trim end from **broccoli** and separate into florets. Peel and finely chop **2 large cloves garlic**. Chop **1 teaspoon rosemary leaves** (save rest for own use). Chop **tomatoes** in their can with kitchen shears.



5. Form pizza

Press **dough** to the edges of the skillet, going ½-inch up the sides. Scatter **⅓ of mozzarella** on crust, followed by the **sauce**, leaving a 1-inch border clear. Top with **remaining mozzarella** and **½ of the Parmesan**. Set skillet over medium-high heat, cook for 2-3 minutes, just to get the pan hot. Transfer **pizza** to bottom rack of oven and **broccoli** to center rack.



3. Cook sauce

Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **garlic, rosemary**, and **¼ teaspoon crushed red pepper**; cook, stirring, until golden and fragrant, about 1 minute. Add **tomatoes and their juice** and cook, breaking up any large pieces with a wooden spoon, until thick and reduced to 1 cup, 6-8 minutes. Season to taste with **salt**.



6. Bake pizza & broccoli

Bake together until **broccoli** is tender and underside of **pizza crust** is golden, 10-12 minutes. Remove from oven; switch to broil. Top **broccoli** with **rest of Parmesan**. Broil **pizza** on top rack until golden, 2-3 minutes (watch). Slide pizza onto a board to rest. Broil **broccoli** until lightly charred, 1-2 minutes. Cut **pizza** into wedges; serve with **broccoli**. Enjoy!