



DINNERLY



Skillet Margherita Pizza with Italian Green Salad

 20-30min  4 Servings

In a pizza parlor, they toss and twirl and stretch and knead the dough as if the dough is an extension of themselves. It's kind of hypnotizing. We sure can't do that. And we're guessing, unless you're a master pizzaiolo, that you can't either. We also don't have a brick oven. And we're guessing that you might not either. So here's a pizza margherita that requires no expertise or special equipme...

WHAT WE SEND

- garlic
- plum tomatoes
- green leaf lettuce
- fresh basil

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil
- red wine vinegar

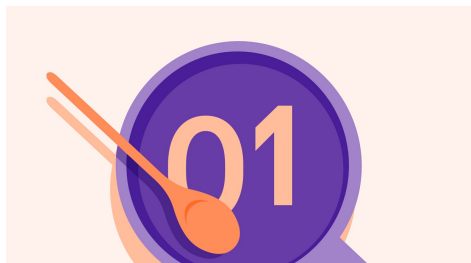
TOOLS

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 29g, Carbs 68g, Proteins 22g



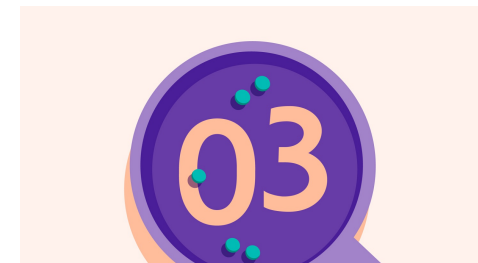
1. Prep dough

Preheat oven to 500°F with a rack in the center. Place dough in a very lightly oiled 12- to 14-inch cast-iron skillet (or other heavy, ovenproof skillet) and let come to room temperature near the stove while you proceed. (Dough should be room temperature and rise slightly by the time oven is preheated.)



2. Prep ingredients

Slice **mozzarella**. Peel and finely chop **3 large cloves garlic**. Trim ends from **tomatoes**, then thinly slice and arrange on a paper towel-lined plate. Sprinkle with **a pinch each salt and pepper** and set aside until step 3.



3. Start pizza

Once **dough** is at room temperature, press it to the edges of the skillet and ½-inch up the sides. If dough springs back, let rest 5 minutes. Brush lightly with oil and parbake in oven for 7 minutes, just until top starts to brown in spots. Meanwhile, pat **tomatoes** dry.



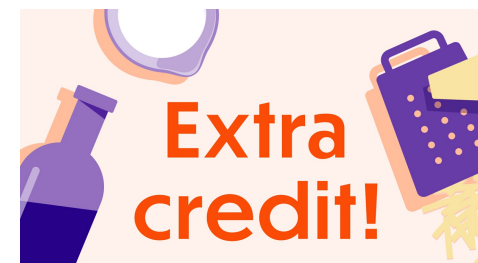
4. Bake pizza

Top crust with **⅓ of the cheese** and **⅔ of the garlic**. Top with **¼ of the tomatoes** (save rest of tomatoes and garlic for salad). Season with **salt** and **pepper**. Top with **remaining cheese** and bake until crust is golden and cheese is browned in spots, 10–12 minutes. Let pizza cool in pan for 5 minutes, then use a spatula to carefully slide onto a board.



5. Finish & serve

Meanwhile, in a large bowl, combine **vinegar**, **¼ cup oil**, **remaining garlic**, and **a pinch each salt and pepper**. Tear **lettuce** into bite-size pieces and add to dressing. Add **remaining tomatoes** and toss to combine. Pick **basil leaves** and scatter ½ over pizza. Chop remaining basil and add to salad; toss. Cut pizza into wedges; serve with salad. Enjoy!



6. Kids pitch in!

Get any eager kitchen helpers involved with pressing the dough in step 3, and then building the pizza in step 4 (but be careful because the pizza will be hot!)