



DINNERLY



Pizza Quesadilla with Garlicky Broccoli

 20-30min  4 Servings

At Dinnerly, we like a lot of things: good food fast, and happy faces both top that list. But, when it comes to rules...yeah, not so much. So we threw the rulebook out the window (well, we never really owned one) and made a quesadilla that's inspired by cheesy, saucy pizza, complete with mozzarella cheese and tomato sauce! Roasted garlicky broccoli is the perfect side. We've got you covered! ...

WHAT WE SEND

- flour tortillas ¹
- mozzarella ⁷
- tomato paste
- garlic
- broccoli crowns
- Parmesan ⁷
- pizza spice blend

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

TOOLS

- rimmed baking sheet
- box grater
- saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 572kcal, Fat 32g, Carbs 50g, Proteins 23g



1. Toast tortillas

Preheat oven to 425°F with racks in upper and lower thirds. Prick **tortillas** all over with a fork, then arrange on a rimmed baking sheet and brush with **oil** (it's ok if they overlap). Bake on top rack, flipping once, until golden and crisp, about 7 minutes per side (watch closely). Remove from oven and set aside until step 4.



2. Prep ingredients

Meanwhile, peel and finely chop **3 large garlic cloves**. Trim ends from **broccoli**, then cut into 1-inch spears. On a 2nd rimmed baking sheet, toss broccoli with **2 tablespoons oil**, and season with **salt and pepper**.



3. Make sauce

In a medium saucepan, heat **2 tablespoons oil** and $\frac{1}{2}$ **the garlic** (save rest for step 5) over medium-high. Cook until sizzling, 1 minute. Add **tomato paste** and cook, whisking, until slightly darkened, 2-3 minutes. Add **1 teaspoon of the pizza spice** (save rest for own use), **1 teaspoon each salt and sugar**, and **1 cup water**. Simmer 4 minutes to allow flavors to meld.



4. Build pizzas

Separately grate **mozzarella** and **Parmesan** using large holes of a box grater. Spread **2 tablespoons sauce** between **2 tortillas** and top with **half of the mozzarella**. Top with **remaining tortillas**, then **remaining tomato sauce** and **mozzarella**. Sprinkle **Parmesan** over both pizzas.



5. Bake pizzas & broccoli

Place **pizza** sheet pan on top rack and **broccoli** sheet pan on bottom rack. Bake until cheese on pizza is melted and golden brown in spots, and broccoli is well browned, about 15 minutes. Remove baking sheets from oven; toss broccoli with **remaining garlic**. Let **pizza quesadillas** rest 5 minutes, then cut into wedges. Serve with **broccoli** on the side. Enjoy!



6. Take it over the top

Turn these pizza quesadillas into a meat-lovers delight by browning some crumbled Italian sausage in a sauté pan and layering between tortillas in step 4.