



Detroit-Style Pizza

with Roasted Peppers & Salad



30-40min



2 Servings

Detroit's auto industry has close ties to its homegrown pizza style. Food history tells us that it started when Detroit pizza-makers used the blue steel pans that were used as storage in the auto factories. The deep, sloped shape of the pans gave way to the cheesy, crisped outside crust, as the cheese would ooze between pan and pie, crisping in the oven. Most important—sauce must be the top lay...

What we send

What you need

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

Tools

- saucepan

Allergens

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

Nutrition per serving

Calories 825kcal, Fat 37g, Carbs 88g, Proteins 32g



1. Start pizza sauce

Preheat oven to 500°F with rack in the bottom position. Let **dough** sit at room temperature while oven preheats. Peel and finely chop **1 large garlic clove**. Heat **1 tablespoon oil**, garlic, and **½ teaspoon spice blend** (save rest for own use) in a small saucepan over medium until fragrant, 2-3 minutes.



2. Finish pizza sauce

To saucepan, add **tomatoes, 1 teaspoon sugar, ½ teaspoon salt, and a few grinds of pepper**. Bring to a boil over high, breaking up tomatoes with a spoon. Reduce heat to medium-high and simmer rapidly until reduced to about 1¼ cups, 5-7 minutes. Season to taste with **salt and pepper**.



3. Prep ingredients

Meanwhile, coarsely grate **cheddar** on large holes of box grater. Finely grate **Parmesan** on small holes of box grater. Drain any liquid from **roasted red peppers** and roughly chop.



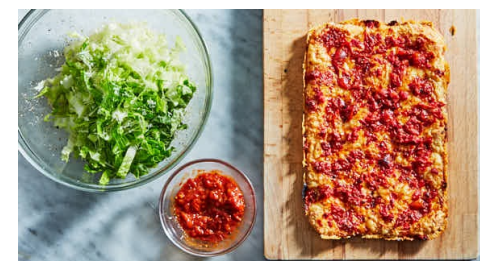
4. Prep dough

Generously **oil** a 9- x 13- inch glass or ceramic baking dish. On a **floured** surface, roll or stretch **pizza dough** to a rectangle, about 9- x 13- inches. If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking dish.



5. Assemble & bake pizza




Sprinkle **cheddar** and **¾ of the Parmesan** all over the **dough**, making sure to spread cheese to the edges (this will ensure a crispy cheesy crust!). Top with **roasted red peppers** and dollop **½ of the tomato sauce** all over. Bake pizza on bottom rack until bottom of crust is browned and bubbling, 18-21 minutes. Let rest before slicing, about 5 minutes.



6. Make salad & serve

Meanwhile, thinly slice **romaine** crosswise, discarding end. In a large bowl, whisk **1 tablespoon vinegar** and **1½ tablespoons oil**; season to taste with **salt and pepper**. Transfer romaine and **remaining Parmesan** to bowl with **dressing**; toss to combine. Slide **pizza** onto a cutting board and cut into pieces. Serve with **salad** and **remaining sauce** alongside. Enjoy!

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**