



Detroit-Style Pizza

with Roasted Peppers & Salad



30-40min



4 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 709kcal, Fat 35g, Carbs 66g, Proteins 28g



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 **2 large garlic cloves**. Heat **2 tablespoons oil**, garlic, and **1 teaspoon spice blend** (save rest for own use) in a medium saucepan over medium until fragrant, 2-3 minutes.



2. Finish pizza sauce

To saucepan, add **tomatoes, 2 teaspoons sugar, 1 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 2½ cups, 6-8 minutes. Season to taste with **salt and pepper**.



3. Prep ingredients

Finely grate **Parmesan**. Drain any liquid from **roasted red peppers** and roughly chop.



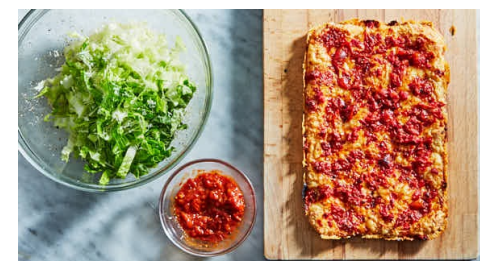
4. Prep dough

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-inch. 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

Thinly slice **romaine** crosswise, discarding ends. In a large bowl, whisk **2 tablespoons vinegar** and **3 tablespoons oil**, and 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**