



Creamy Alfredo Pizza

with Garlic & Lemon Roasted Broccoli



30-40min



2 Servings

We used creamy alfredo sauce as the inspiration behind this completely indulgent and delicious pizza. The combo of grated cheddar and Parmesan cheeses is the perfect union: cheddar melts beautifully, and the Parm adds an extra layer of flavor. Eggs added as the pizza cooks ensures a rich, runny, golden egg yolk that oozes over the top of each bite. Be sure to mop up every last bit with the crus...

What we send

- pizza dough ¹
- fontina ⁷
- Parmesan ⁷
- broccoli crowns
- garlic
- lemon

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- milk ⁷
- olive oil

Tools

- rimmed baking sheet
- box grater
- saucepan

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 990kcal, Fat 54g, Carbs 86g, Proteins 42g



1. Prep ingredients

Preheat oven to 500°F with racks in the upper and lower thirds. Bring **dough** to room temperature. Cut **fontina** into small pieces. Grate **Parmesan** using the large holes of a box grater. **Zest lemon**, then squeeze **2 teaspoons lemon juice**; cut any remaining lemon into wedges. Peel and roughly chop **1 large garlic clove**. Cut **broccoli** into 1-inch florets.



4. Roast broccoli

On a 2nd rimmed baking sheet, toss **broccoli** with **2 tablespoons oil** and season generously with **salt** and **pepper**. Roast in upper third of oven until well browned, about 15 minutes. Remove from oven, then toss directly on baking sheet with **lemon juice and zest** and **chopped garlic**.



2. Make sauce

Heat **1½ tablespoons oil** in a small saucepan over medium-high. Whisk in **1½ tablespoons flour**, and cook, 1 minute. Add **1½ cups milk**, whisking to blend; bring to a simmer. Cook, whisking, until thickened, 2-3 minutes (about $\frac{3}{4}$ cup). Off heat, stir in **fontina**, **half of the Parmesan** (save rest for step 6), **$\frac{3}{4}$ teaspoon salt**, and **$\frac{1}{2}$ teaspoon coarsely cracked pepper**.



5. Make pizza

Spread **cheese sauce** all over **dough**, leaving a $\frac{1}{4}$ -inch border. Bake **pizza** in the lower third of oven until crust is golden-brown and sauce is bubbling, 8-10 minutes. Remove pizza from oven. Use a spoon to make 2 spaces in the sauce, then crack **2 eggs** directly into those spaces.



3. Roll dough

Generously **oil** a rimmed baking sheet. On a **well-floured** surface, roll or stretch **pizza dough** to a rectangle, about 10" x 13". If dough springs back, cover and let sit 5-10 minutes before rolling again. Carefully transfer to prepared baking sheet.



6. Bake eggs & serve

Carefully return **pizza** to oven; bake until dough is well browned on the bottom, **egg whites** are just set, and **yolks** are runny, about 4 minutes (eggs will continue to cook once out of oven.) Let **pizza** sit for 2 minutes, then slide onto a cutting board. Sprinkle with **salt** and **pepper** and **remaining Parmesan**. Serve with **broccoli** and **any lemon wedges**. Enjoy!