



DINNERLY



Meaty Taco-Spiced Pizza with Pork and Roasted Peppers

 30-40min  2 Servings

The classic take-out debate—pizza or tacos? Well, we've solved this dilemma once and for all with this mash-up. We've topped pizza dough with tomato sauce and wait for it, that classic taco flavor. Ground pork, sautéed with taco seasoning gives the meat a bit of a kick, and melty fontina cheese brings it all together. It's the best of both worlds. We've got you covered!

WHAT WE SEND

- taco seasoning
- ground pork
- roasted red pepper
- tomato paste

WHAT YOU NEED

- all-purpose flour¹
- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- large baking dish
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 930kcal, Fat 48g, Carbs 85g, Proteins 39g



1. Prep dough & season pork

Preheat oven to 500°F with a rack in the lower third. Generously **oil** a large baking dish. Unwrap **dough**, transfer to prepared baking dish, and let come to room temperature. In a medium bowl, combine **ground pork**, **taco seasoning**, and **a few grinds pepper**.



2. Prep ingredients

Pat **roasted red peppers** dry, then finely chop. Finely chop **fontina**. Heat **1 tablespoon oil** in medium skillet over medium-high. Add **pork mixture** and cook, stirring occasionally, using a spoon to break up into smaller pieces, until browned in spots, about 3 minutes.



3. Make meat sauce

Add **peppers** and $\frac{1}{3}$ **level cup tomato paste**. Cook, stirring, until tomato paste is beginning to turn brick-red, 1–2 minutes. Add $\frac{1}{2}$ **cup water** and $\frac{1}{2}$ **teaspoon vinegar**. Cook, stirring and scraping the browned bits from the bottom, until sauce is thickened, about 1 minute. Remove from heat. Season with **salt** and **pepper**. (You should have about $1\frac{1}{2}$ cups sauce.)



4. Stretch dough

On a **floured** surface, roll or stretch **dough** to a 9-x 13-inch rectangle. If dough springs back, cover and let sit 5–10 minutes before rolling again. Carefully transfer to prepared baking dish. Press dough to edges of dish.



5. Assemble pizza

Spread **sauce** on top of **dough**, then top with **cheese**. Bake **pizza** on the lower oven rack until bottom of the crust is browned and bubbling, 12–16 minutes. Enjoy!



6. Take it to the next level

Add lime crema! Whisk finely grated lime zest and a pinch each salt and pepper into sour cream, then add enough lime juice to make a spoonable sauce. Drizzle over the top!