



DINNERLY



Meaty Taco-Spiced Pizza with Pork and Roasted Peppers

 20-30min  4 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

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

WHAT YOU NEED

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

TOOLS

- box grater
- large skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 41g, Carbs 63g, Proteins 30g



1. Prep dough & season pork

Preheat oven to 500°F with a rack the in lower third. Generously **oil** a rimmed baking sheet. Unwrap **dough**, transfer to prepared baking sheet, 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. Grate **cheddar** on large holes of a box grater. Heat **2 tablespoons oil** in a large 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 **1 cup water** and $\frac{3}{4}$ **teaspoon vinegar**. Cook, stirring and scraping the browned bits from the bottom, until sauce is thickened, 1–2 minutes. Remove from heat. Season with **salt** and **pepper**. (You should have about $2\frac{1}{4}$ cups sauce.)



4. Stretch dough

On a **floured** surface, roll or stretch **dough** to fit the rimmed baking sheet. If dough springs back, cover and let sit 5–10 minutes before rolling again. Carefully transfer to prepared baking sheet. Continue to stretch until the dough reaches the edges of the baking sheet.



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, 12–18 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 drizzable sauce. Drizzle over top!