

# DINNERLY



## Spicy Turkey Pizza with Crispy Kale

 20-30min  2 Servings

If weeknight pizza is wrong, we don't want to be right! This version, with its lean protein (turkey) and nutrient-rich greens (kale), is one pizza that you can feel good about eating. And we've amped up the cheese factor by using slightly spicy pepper jack, which is flecked with just enough chiles to turn up the heat. We've got you covered!

#### WHAT WE SEND

- ground turkey
- garlic
- curly kale
- yellow onion

#### WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

#### TOOLS

- medium skillet
- rimmed baking sheet

#### ALLERGENS

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

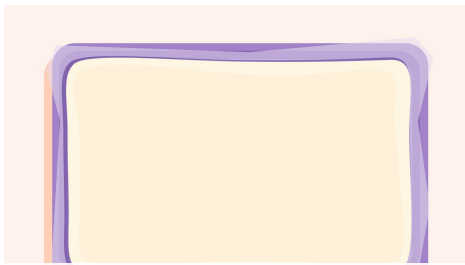
#### NUTRITION PER SERVING

Calories 732.0kcal, Fat 33.2g, Proteins 35.6g, Carbs 76.7g



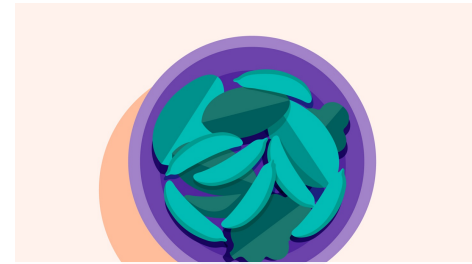
#### 1. Prep ingredients

Preheat oven to 500°F with a rack in bottom third. Let **dough** come to room temperature. Strip **kale leaves** from stems and coarsely chop leaves. Peel and finely chop **2 large cloves garlic**. Trim ends from **onion**, then halve, peel, and thinly slice. Cut **cheese** into small cubes to get **packed 1/3 cup**.



#### 4. Prep dough

Generously **oil** a rimmed baking sheet. Roll or stretch pizza dough out to about the size of the baking sheet. On a floured surface, press **dough** to deflate. If dough springs back, cover and let sit 5–10 minutes to relax. Dust off **excess flour** and carefully transfer to prepared baking sheet.



#### 2. Prep kale

In a large bowl, combine **kale** with **1 tablespoon oil**, **1 tablespoon water**, and a **pinch salt**. Use your hands to squeeze kale 5–6 times, until softened.



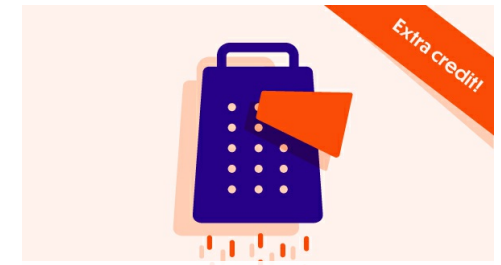
#### 5. Bake pizza

Top **dough** with **kale-turkey mixture**, leaving a 1/2-inch border all around. Drizzle with **oil**. Bake 10 minutes. Top with **cheese** and bake until crust is golden all over, 6–8 minutes longer. Transfer to a cutting board, cut into squares or wedges and serve. Enjoy!



#### 3. Cook topping

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **turkey, garlic, 1 teaspoon each salt and pepper** and cook until browned, about 6 minutes. Using a slotted spoon, transfer to the bowl with **kale**. Add **onion** to skillet with **1 tablespoon water**, cover, and cook until softened and lightly browned, 3–4 minutes. Add to bowl with **turkey and kale**.



#### 6. Hack

The pepper jack cheese in this pizza packs a little punch, but for even more heat, serve with Frank's hot sauce or crushed red pepper flakes for sprinkling on at the end!