

Crispy Broccoli & Red Onion Pizza

with Shaved Parmesan & Arugula Salad

In this recipe, we're dressing up our pizza for the cold weather. Broccoli, which is just entering its peak season, helps make the perfect veggie pie. As the pizza bakes, the florets on top transform, turning deliciously crispy and sweet (alongside red onion, which accents them perfectly). Once the pizza is out of the oven, we're topping it off with shaved Parmesan, for a sharp, gourmet finish—and a refreshing splash of lemon juice. A salad of arugula, sliced almonds and pickled red onion brings the dish together with simple elegance.



Ingredients

- 1½ Pounds Plain Pizza Dough
- ½ Pound Fresh Mozzarella Cheese
- 1 15-Ounce Can Crushed Tomatoes
- 4 Ounces Arugula
- 3 Cloves Garlic
- 1 Pound Broccoli
- 1 Lemon
- 1 Red Onion

Knick Knacks

- 2 Tablespoons Sliced Almonds
- 1 Tablespoon Sugar
- ⅓ Cup Shaved Parmesan Cheese

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 30 to 40 min



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Peel and mince the garlic. Cut the broccoli into small florets. Tear the mozzarella cheese into small pieces. Peel, halve and thinly slice the onion. Quarter and deseed the lemon.

2



Make the sauce:

In a medium pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic**. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned and fragrant. Add the **crushed tomatoes**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until thickened and slightly reduced in volume. Remove from heat and season with salt and pepper to taste.

3



Prepare the dough:

Lightly oil a large sheet pan. On a clean, dry work surface, using your hands, gently stretch the **dough** to a ¼-inch thickness. Carefully transfer to the prepared sheet pan. Gently rub the dough into the pan to coat the bottom in oil.

4



Assemble & bake the pizza:

Evenly spread the **sauce** onto the **prepared dough**. Top with the **broccoli**, **mozzarella cheese** and **half the onion**; season with salt and pepper. Bake, turning halfway through, 16 to 18 minutes, or until the cheese has melted and the dough is golden brown and crispy. Remove from the oven. Set aside to cool slightly.

5



Pickle the onion:

While the pizza bakes, rinse and dry the pot used to make the sauce. Add the **remaining onion**, **sugar**, the **juice of 2 lemon wedges** and ¼ cup of water to the pot; season with salt and pepper and stir to combine. Heat to boiling on high. Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved and the liquid is slightly reduced in volume. Transfer to a heatproof bowl and set aside to pickle for at least 10 minutes.

6



Make the salad & serve your dish:

Just before serving, reserving the **pickling liquid**, drain the **pickled onion** and transfer to a large bowl. To make the dressing, season the reserved pickling liquid with salt and pepper to taste; slowly whisk in 2 tablespoons of olive oil until well combined. To the bowl of pickled onion, add the **arugula**, **almonds** and enough of the **dressing** to coat the salad (you may have extra dressing). Toss to combine; season with salt and pepper to taste. Transfer to a serving dish. Transfer the **baked pizza** to a serving dish or cutting board; top with the **shaved Parmesan cheese** and the **juice of the remaining lemon wedges**. Enjoy!