



**NUTRITION** *per serving* 83g carbohydrates 42g fat 37g protein 1220mg sodium | vegetarian, soy-free, nut-free



Calories  
**841**



Prep & Cook Time  
**30-40 min.**



Cook Within  
**7 days**



Difficulty  
**Easy**



Spice Level  
**Not Spicy**



**HOME CHEF**

## Broccoli and Cheddar Pizza

with red bell pepper and red onion

### IN YOUR BOX

- 1 Red Bell Pepper
- 1 Red Onion
- 2 Garlic Cloves
- 8 oz. Broccoli
- 12 oz. Canned Evaporated Whole Milk
- 2 Tbsp. Powdered Ranch Seasoning
- 3 oz. Shredded Cheddar Cheese
- 2 Naan Flatbreads

### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Small Pot
- Medium Pan

[www.homechef.com/3173](http://www.homechef.com/3173)

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor.
- **Ranch seasoning** is highly flavorful. Start by adding half the provided amount, taste, and add more if desired.
- **Heads Up! Cheddar** is used twice in this recipe. It's added to the **sauce** and tops the **pizza**.
- **Red onion** has the most natural sweetness of all onions, but feel free to add to pizza at your discretion.
- There will be leftover **cheese sauce**. Drizzle on top of finished **pizza**, or use as a **dipping sauce** on the side.

## FROM THE CHEF

For an extra-crispy crust, bake naan directly on upper oven rack with baking sheet on lower rack to keep your oven clean.

### Did you know...

*We love the slightly sweet taste broccoli develops when roasted, but we really love its detox-y health benefits.*



### Prepare the Ingredients

Stem, seed, and thinly slice **red bell pepper** into sticks (julienne). Peel and halve **onion**. Slice halves thinly. Mince **garlic**. Cut **broccoli florets** into bite-sized pieces.



### Assemble and Bake Flatbread

Place **naan** on prepared baking sheet and add  $\frac{1}{2}$  cup **sauce** to each piece. (There will be leftover sauce that can be used to drizzle over finished pizza or for dipping). Evenly distribute **vegetables** between both pieces of naan, and then top with remaining **shredded cheddar**. Bake 15 minutes, or until naan is golden brown.



### Make the Sauce

Heat 1 tsp. **olive oil** in a small pot over medium-high heat. Add **garlic** to hot pot and cook 30 seconds, or until fragrant. Add **evaporated milk** and cook 2 minutes, then stir in half the **ranch seasoning** and  $\frac{1}{3}$  the **shredded cheddar**. Cook an additional minute, or until sauce thickens slightly. Taste, and add additional ranch seasoning if desired. Season with a pinch of **pepper**, remove from heat, and allow to cool.



### Plate the Dish

Remove **pizzas** from baking sheet and cut into desired amount of slices. Drizzle **remaining sauce** over pizza, or serve on side for dipping.



### Cook the Vegetables

Line a plate with a paper towel. Place **onion**, **red bell pepper**, and **broccoli** in a medium pan over medium-high heat, along with 2 tsp. **olive oil** and 3 Tbsp. **water**. Once water starts steaming, cover pan tightly and cook 5 minutes, shaking pan occasionally, or until broccoli is vibrant green. Remove to towel-lined plate and season with a  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. *Removing some water helps to prevent a soggy pizza.*