

Summer Squash Baguette Pizzas

with Arugula, Mozzarella & Cherry Tomato Salad

In this recipe, we're making pizza night incredibly easy by using baguettes. French bread pizzas are simply personal pizzas made on baguettes instead of traditional dough, and they're a quick and tasty way to revamp the classic entrée. Crunchy and flaky, our gourmet version features zucchini and summer squash (two of our favorite summer vegetables), roasted atop a creamy garlic spread with Parmesan and mozzarella. On the side, we're serving up a salad of arugula, mozzarella and the season's first cherry tomatoes. Feel free to use some of the tangy vinaigrette to top the pizzas!



Ingredients

- 2 Small Baguettes
- 8 Ounces Fresh Mozzarella Cheese
- 4 Ounces Arugula
- 4 Ounces Cherry Tomatoes
- 3 Cloves Garlic
- 2 Zucchini
- 2 Summer Squash
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 2 Teaspoons Dijon Mustard
- 1 Teaspoon Italian Seasoning
- ¼ Cup Grated Parmesan Cheese
- ¼ Cup Mayonnaise

Makes 4 Servings

About 700 Calories Per Serving

Cooking Time: 35 to 45 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp104

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Halve the baguettes horizontally. Tear the mozzarella cheese into bite-sized pieces. Halve the cherry tomatoes. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste. Trim off and discard the ends of the zucchinis and squash; thinly slice into rounds on an angle. Pick the basil leaves off the stems; discard the stems.

2



Assemble the pizzas:

In a small bowl, combine the **mayonnaise** and **garlic paste**; season with salt and pepper. Place the **baguette halves** on a sheet pan, cut sides up. Spread with the **mayonnaise-garlic paste mixture**. Top with alternating, overlapping slices of the **zucchinis** and **squash**. Top with **half the mozzarella cheese** and **half the Parmesan cheese**; season with salt and pepper.

3



Bake the pizzas:

Place the sheet pan of **assembled pizzas** in the oven and bake 18 to 20 minutes, or until the mozzarella cheese is melted and lightly browned and the zucchinis and squash are tender. Remove from the oven and transfer to a serving dish.

4



Make the vinaigrette:

While the pizzas bake, in a medium bowl, combine the **mustard**, **vinegar**, **Italian seasoning** and **remaining Parmesan cheese**; season with salt and pepper. Slowly whisk in **3 tablespoons of olive oil** until well combined.

5



Make the salad:

In a large bowl, combine the **arugula**, **cherry tomatoes** and **remaining mozzarella cheese**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you will have extra vinaigrette); toss to coat and season with salt and pepper to taste. Transfer to a serving dish.

6



Garnish the pizzas & serve your dish:

Garnish the **baked pizzas** with the **basil**. Serve with the **salad** and **remaining vinaigrette** on the side. Enjoy!