

# White Focaccia Pizza

*with Ricotta, Zucchini & Red Leaf Lettuce Salad*

Famed for its spongy, moist interior, focaccia is a delicious bread from the heart of the sunny Italian Riviera. Topped with herbs and vegetables, it's sometimes called pizza genovese. In this recipe, we're topping our focaccia with a delectable mix of zucchini, spinach, fresh mozzarella, red onion and, of course, plenty of olive oil. (Chefs: like a true "pizzaiolo," be generous with the olive oil to ensure that your crust is nice and crispy!) After baking the pizza, we're finishing it with dollops of garlic-seasoned ricotta and fresh marjoram, then serving it alongside a salad of red leaf lettuce and crunchy, sweet pistachios.

## Blue Apron Wine Pairings

Iris Vineyards Pinot Noir, 2014

Point Concepción Rosé of Syrah, 2015



## Ingredients

- 1 Piece Herb Focaccia Bread
- ½ Pound Fresh Mozzarella Cheese
- 4 Ounces Spinach
- 2 Cloves Garlic
- 1 Head Red Leaf Lettuce
- 1 Lemon
- 1 Red Onion
- 1 Zucchini
- 1 Bunch Marjoram

## Knick Knacks

- 2 Tablespoons Pistachios
- ½ Cup Part-Skim Ricotta Cheese
- ¼ Cup Grated Parmesan Cheese

**Makes:** 4 servings | **Calories:** about 760 per serving

**Prep Time:** 15 minutes | **Cook Time:** 30–40 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp281](https://blueapron.com/recipes/fp281)

1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Slice the zucchini into ¼-inch-thick rounds. Slice the bread in half horizontally. Peel, halve and thinly slice the onion. Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Quarter and deseed the lemon. Cut off and discard the root end of the lettuce; separate the leaves. Roughly chop the pistachios. Pick the marjoram leaves off the stems; discard the stems.

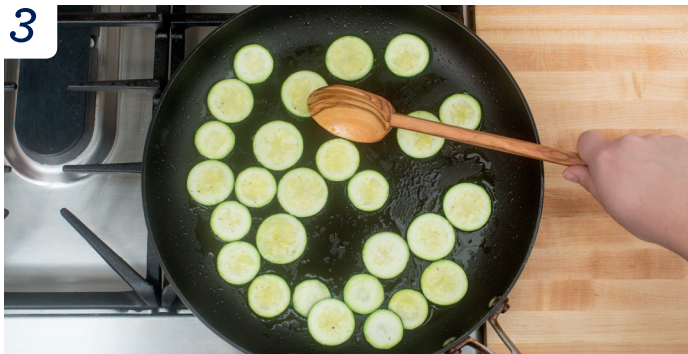
2



## Cook & drain the spinach:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and roughly chop. Wipe out the pan.

3



## Cook the zucchini:

In the pan used to cook the spinach, heat 1 tablespoon of olive oil on medium-high until hot. Add the **zucchini**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Remove from heat.

4



## Assemble & bake the pizza:

Place the **bread** on a sheet pan, cut sides up; generously drizzle with olive oil. Evenly top with the **cooked zucchini**, **chopped spinach**, **mozzarella cheese** (tearing into small pieces before adding) and as much of the **onion** as you'd like (you may have extra onion). Season with salt and pepper. Bake 16 to 18 minutes, or until the cheese is lightly browned and melted. Remove from the oven and let stand for 2 minutes. Transfer to a serving dish.

5



## Season the ricotta & make the dressing:

While the pizza bakes, in a small bowl, combine the **ricotta cheese**, **garlic** and **half the Parmesan cheese**; season with salt and pepper to taste. Set aside. In a separate small bowl, combine the **remaining Parmesan cheese** and the **juice of all 4 lemon wedges**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.

6



## Finish & serve your dish:

Just before serving, in a large bowl, combine the **lettuce** and **pistachios**; season with salt and pepper. Add enough of the **dressing** to coat the salad (you may have extra dressing). Toss to mix and season with salt and pepper to taste. Transfer to a serving dish. Evenly top the **baked pizza** with spoonfuls of the **seasoned ricotta**. Garnish with the **marjoram**. Serve the finished pizza with the salad on the side. Enjoy!