

Summer Vegetable Pizza

with Garlic-Lemon Broccolini

Tonight's pizza features a bevy of seasonal produce. First, red onion and corn are sautéed together to bring out their natural sweetness. Then, we're teaming them up with tinkerbell peppers (a sweet, diminutive variety of bell pepper), nutty Parmesan, and fresh mozzarella. Together, they form an enticing combination of toppings. Broccolini, cooked until just tender and tossed with marinated garlic, makes for a compelling side.



Blue Apron Wine Pairings

Babcock Cabernet Sauvignon, 2015



Ingredients

- 1½ Pounds Plain Pizza Dough
- ½ Pound Fresh Mozzarella Cheese
- 1 8-Ounce Can Tomato Sauce
- 4 Cloves Garlic
- 3 Ounces Multicolored Tinkerbell Peppers
- 1 Bunch Broccolini
- 1 Ear of Corn
- 1 Lemon
- 1 Red Onion
- 1 Bunch Basil

Knick Knacks

- ¼ Cup Grated Parmesan Cheese

Makes: 4 servings | **Calories:** about 800 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/fp314

Recipe #314

1



Prepare the ingredients:

Preheat the oven to 475°F. Remove the dough from the refrigerator to bring to room temperature. Wash and dry the fresh produce. Peel and small dice the onion. Remove and discard the husk and silk of the corn. Cut the kernels off the cob; discard the cob. Cut off and discard the pepper stems; remove and discard any seeds, then cut into ¼-inch-thick rings. Cut off and discard the bottom inch of the broccolini stalks. Quarter and deseed the lemon. Peel and mince the garlic; place half the minced garlic in a bowl with **the juice of all 4 lemon wedges**. Pick the basil off the stems; discard the stems.

2



Cook the onion & corn:

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion** and **corn**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Transfer to a plate. Rinse the pot and refill with salted water; heat to boiling on high.

3



Make the sauce:

While the onion and corn cook, in a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **minced garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Add the **tomato sauce**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly reduced in volume; season with salt and pepper to taste. Remove from heat and transfer to a bowl.

4



Prepare the dough:

Lightly oil a sheet pan. On a clean, dry work surface, using your hands and a rolling pin (or a wine bottle), gently stretch and roll the **dough** to a ¼-inch thickness. (If the dough is resistant, let rest for 5 minutes.) Carefully transfer to the prepared sheet pan; rub the dough into the pan to coat the bottom in oil. Drizzle the top with olive oil and season with salt and pepper.

5



Assemble & bake the pizza:

Evenly spread the **sauce** onto the **prepared dough**, leaving a 1-inch border around the edges. Top with the **mozzarella cheese** (tearing into small pieces before adding), **peppers, cooked onion and corn** and **half the Parmesan cheese**. Bake, rotating the sheet pan halfway through, 18 to 20 minutes, or until the cheese has melted and the crust is golden brown. Remove from the oven and let stand for 5 minutes.

6



Make the garlic-lemon broccolini & serve your dish:

While the pizza bakes, add the **broccolini** to the large pot of boiling water. Cook 4 to 6 minutes, or until bright green and slightly softened. Drain thoroughly and return to the pot. Off the heat, add the **garlic-lemon juice mixture**; drizzle with **2 tablespoons olive oil** and toss to coat. Transfer to a serving dish; garnish with the **remaining Parmesan cheese**. Garnish the **baked pizza** with the **basil** (tearing any larger leaves just before adding). Enjoy!