

Summer Squash & Mozzarella Focaccia Pizza

with Cucumber, Radish & Romaine Salad

This delicious pizza showcases refreshing, late-season summer squash (yours may be a green zucchini or a yellow squash!), among our favorite veggies. We're sautéing ours before adding it to the pizza, which concentrates its flavor, leaving a perfectly tender complement for melted mozzarella cheese and an aromatic tomato sauce. And instead of pizza dough, we're using focaccia as our base, which crisps up beautifully in the oven (and makes for easy slicing!). A crunchy, lemony romaine salad on the side completes the meal.

 **Blue Apron Wine Pairing**
Vermillion White, 2015



Ingredients

- 1 Piece Focaccia Bread
- ½ Pound Fresh Mozzarella Cheese
- ⅓ Cup Grated Parmesan Cheese
- 1 15-Ounce Can Tomato Sauce
- 3 Radishes
- 2 Cloves Garlic
- 1 Cucumber
- 1 Lemon
- 1 Romaine Heart
- 1 Yellow Onion
- 1 Summer Squash
- 1 Bunch Oregano

Makes: 4 servings | **Calories:** about 760 per serving
Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/fp345

Recipe #345

Instructions

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1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the bread. Peel and small dice the onion. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester). Pick the oregano leaves off the stems; discard the stems and finely chop the leaves. Medium dice the squash. Quarter and deseed the lemon. Cut off and discard the root end of the romaine; roughly chop the leaves. Peel the cucumber, leaving alternating strips of skin intact; halve lengthwise, then thinly slice crosswise. Cut off and discard the ends of the radishes; thinly slice into rounds.

2



Make the sauce:

In a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion** and $\frac{1}{3}$ of the **garlic paste**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened and fragrant. Add the **tomato sauce**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly reduced in volume. Remove from heat. Stir in the **oregano**; season with salt and pepper to taste. Transfer to a large bowl. Rinse and wipe out the pan.

3



Cook the squash:

In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **squash**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened. Add **half the remaining garlic paste**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. 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 as much of the **sauce** as you'd like (you may have extra sauce). Top with the **cooked squash** and **mozzarella cheese** (tearing into small pieces before adding); 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 before cutting.

5



Make the vinaigrette:

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

6



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **romaine**, **cucumber** and **radishes**; season with salt and pepper. Add enough of the **vinaigrette** to coat (you may have extra vinaigrette). Toss to mix and season with salt and pepper to taste. Transfer to a serving dish. Garnish the **baked pizza** with the **remaining Parmesan cheese**; cut into 12 pieces and transfer to a serving dish. Serve with the salad and any **remaining sauce** on the side. Enjoy!