

# Greek Pizza

*with Warm Broccoli Salad*

Tangy feta cheese, briny olives and the piquant bite of red onion: this delicious trio of Greek flavors is right at home atop tonight's pizza. For extra depth, we're topping it off with arugula and aromatic fresh oregano. And for a side worthy of our gourmet pie, we're taking inspiration from our favorite Greek recipes for "horta," or greens: after sautéing the broccolini, we're tossing it with creamy yogurt and lemon juice, to balance its pleasant bitterness and perfectly complement the hearty pizza.



## Blue Apron Wine Pairings

Vandenberg Shiraz, 2014

As de Copas Verdejo/Sauvignon Blanc, 2014



## Ingredients

- 1½ Pounds Plain Pizza Dough
- ½ Cup Plain Greek Yogurt
- ½ Cup Crumbled Feta Cheese
- ½ Pound Fresh Mozzarella Cheese
- 1 15-Ounce Can Tomato Sauce
- 4 Cloves Garlic
- 2 Ounces Arugula
- 1½ Ounces Kalamata Olives
- 1 Bunch Broccolini
- 1 Lemon
- 1 Red Onion
- 1 Bunch Oregano

**Makes:** 4 servings | **Calories:** about 810 per serving

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



For cooking tips & tablet view, visit [blueapron.com/recipes/fp353](https://blueapron.com/recipes/fp353)

Recipe #353



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## Prepare the ingredients:

Remove the dough from the refrigerator to bring to room temperature. Preheat the oven to 475°F. Wash and dry the fresh produce. Peel and finely chop the garlic. Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop. Peel and thinly slice the onion. Cut off and discard the bottom inch of the broccolini stalks; roughly chop. Quarter and deseed the lemon. Pick the oregano leaves off the stems; discard the stems.

2



## Make the sauce:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add **half the garlic** and season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **tomato sauce**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly thickened. Remove from heat and season with salt and pepper to taste.

3



## Prepare the dough & add the sauce:

Lightly oil a large 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. Evenly spread the **sauce** onto the prepared dough, leaving a 1-inch border around the edges (you may have extra sauce). Rinse and wipe out the pan.

4



## Assemble & bake the pizza:

Evenly top the sauce with the **mozzarella cheese** (tearing into small pieces just before adding), **olives**, **feta cheese** and as much of the **onion** as you'd like (you may have extra onion); season with salt and pepper. Bake, rotating the sheet pan halfway through, 16 to 18 minutes, or until the mozzarella cheese has melted and the crust is golden brown. Remove from the oven and let stand for 2 minutes.

5



## Make the broccolini salad:

While the pizza bakes, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **broccolini**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until bright green and slightly softened. Add the **remaining garlic**; cook, stirring frequently, 1 to 2 minutes, or until fragrant. Add **½ cup of water**; cook, stirring occasionally, 5 to 7 minutes, or until the water has cooked off. Transfer to a large bowl. Add the **yogurt** and the **juice of 2 lemon wedges**; toss to coat. Season with salt and pepper to taste and transfer to a serving dish.

6



## Finish & serve your dish:

Just before serving, in a medium bowl, combine the **arugula** and the **juice of the remaining lemon wedges**. Drizzle with olive oil and toss to coat; season with salt and pepper to taste. Evenly top the **baked pizza** with the dressed arugula and **oregano**. Serve with the **broccolini salad** on the side. Enjoy!