

Smoked Mozzarella & Cabbage Pizza

with Romaine & Apple Salad

This rustic white pizza takes inspiration from the cuisine of Alsace, a region that shares French and German culinary influences. The duo of smoked mozzarella (which gets its amazing depth of flavor from the smoke of aromatic wood) and sautéed green cabbage makes for a hearty, satisfying topping perfectly suited for crisp autumn weather. Our side salad of crunchy romaine and juicy slices of apple balance the pizza's smoky, savory flavors.

Blue Apron Wine Pairings

Viale Sangiovese, 2015

Almez Monastrell, 2013



Ingredients

- 1 Pound Plain Pizza Dough
- 7 Ounces Smoked Mozzarella
- 4 Cloves Garlic
- 1 Gala Apple
- 1 Pound Green Cabbage
- 1 Romaine Heart
- 1 Bunch Parsley

Knick Knacks

- 1 Tablespoon Capers
- 1 Tablespoon Apple Cider Vinegar
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes: 3 servings | **Calories:** about 765 per serving

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



1



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. Cut out and discard the cabbage core; thinly slice the leaves. Peel and mince the garlic. Small dice the cheese. Cut off and discard the root end of the romaine; halve the leaves crosswise. Core and thinly slice the apple. Pick the parsley leaves off the stems; discard the stems.

2



Cook the cabbage:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cabbage** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 7 to 8 minutes, or until softened. Add the **capers** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until fragrant. Remove from heat; season with salt and pepper to taste.

3



Prepare the dough:

While the cabbage cooks, 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.

4



Assemble & bake the pizza:

Evenly top the **prepared dough** with the **cooked cabbage** and **cheese**, leaving a 1-inch border around the edges. Season with salt and pepper. Bake, rotating the sheet pan halfway through, 16 to 18 minutes, or until the cheese has melted and the crust is golden brown. Remove from the oven and let stand for at least 2 minutes.

5



Make the vinaigrette:

While the pizza bakes, place the **vinegar** in a small bowl. Slowly whisk in **2 teaspoons of olive oil** until well combined. Season with salt and pepper to taste.

6



Make the salad & plate your dish:

Just before serving, in a large bowl, combine the **romaine** and **apple**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra). Toss to combine and season with salt and pepper to taste. Garnish the pizza with the **parsley** and a drizzle of olive oil. Divide **¾ of the baked pizza** and **salad** between 2 dishes (you will have extra). Enjoy!