

Fresh Mozzarella & Basil Pizza

with Savoy Cabbage Salad

Pizza margherita, which features the famous Neapolitan combination of tomatoes, fresh mozzarella and basil, is the inspiration behind tonight's recipe. We're putting a fresh spin on it by making garlic oil—simply finely chopped garlic left to infuse in olive oil. Drizzled onto the pizza just before baking, the garlic takes on a robust sweetness as it roasts. On the side, a seasonal salad of thinly sliced savoy cabbage (a variety with distinctively crinkly leaves) and cucumber gets a lift from the fruity aroma of Meyer lemon, whose juice flavors our creamy dressing.



Blue Apron Wine Pairings

Vigilance Syrah, 2015

Rancho Petaluma Zinfandel, 2014



Ingredients

- 1½ Pounds Plain Pizza Dough
- 1 15-Ounce Can Crushed Tomatoes
- ½ Pound Fresh Mozzarella Cheese
- 4 Cloves Garlic
- 1 Pound Savoy Cabbage
- 1 Meyer Lemon
- 1 Persian Cucumber
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Crème Fraîche
- 2 Teaspoons Dijon Mustard
- 1 Shallot
- ⅓ Cup Grated Parmesan Cheese

Makes: 4 servings

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



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Recipe #390

Instructions

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1



Prepare the ingredients & make the garlic oil:

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; place **half the garlic** in a small bowl with **1 teaspoon of olive oil**. Tear the mozzarella cheese into bite-sized pieces. Pick the basil leaves off the stems; discard the stems. Cut out and discard the cabbage core; cut the leaves into ¾-inch-thick ribbons. Place the cabbage in a large bowl and season with salt and pepper. Thinly slice the cucumber into rounds. Quarter and deseed the lemon. Peel the shallot and finely chop to get 2 tablespoons (you may have extra); place in a large bowl with **the juice of all 4 lemon wedges**.

2



Make the tomato sauce:

In a medium pot, heat 1 teaspoon of olive oil on medium-high until hot. Add the **remaining garlic** and season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until golden brown and fragrant. Add the **tomatoes** and season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the liquid has reduced in volume by about ⅓. Remove from heat and season with salt and pepper to taste.

3



Prepare the dough:

While the tomato sauce cooks, 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.

4



Assemble & bake the pizza:

Evenly spread the **sauce** onto the **prepared dough**, leaving a 1-inch border around the edges (you may have extra sauce). Evenly top the sauce with the **garlic oil**, **mozzarella cheese** and ¼ of **the basil** (tearing just before adding); season with salt and pepper. Bake, rotating the sheet pan halfway through, 18 to 20 minutes, or until the cheese is melted and lightly browned and the crust is crispy. Remove from the oven and let stand for at least 2 minutes.

5



Make the dressing:

While the pizza bakes, add the **crème fraîche**, **mustard** and **half the Parmesan cheese** to the bowl with the **shallot-lemon juice mixture**. Slowly stir in **1 tablespoon of olive oil** until well combined. Season with salt and pepper to taste.

6



Make the salad & serve your dish:

While the pizza continues to bake, add the **cabbage** and **cucumber** to the bowl of **dressing**; toss to coat and season with salt and pepper to taste. Transfer to a serving dish. Garnish the **baked pizza** with the **remaining Parmesan cheese** and **remaining basil** (tearing just before adding). Serve with the salad. Enjoy!