

Mozzarella & Ricotta Focaccia Pizzas

with Fig Jam & Roasted Cauliflower

Chefs, we're making our own fruit jam tonight with dried Turkish figs, whose natural sweetness is balanced by verjus blanc (the tangy juice of young white wine grapes). It's an exciting addition to the toppings for our easy-to-make pizzas, complementing dollops of creamy ricotta—seasoned with fruity Meyer lemon zest for brightness—and sautéed kale. On the side, crisp, sweet-tart apple lifts up the flavor of roasted cauliflower and red onion.

Blue Apron Wine Pairings

Vigilance Syrah, 2015

Medel Pinot Noir, 2015

Rancho Petaluma Zinfandel, 2014



Ingredients

- 1 Piece Focaccia Bread
- 4 Ounces Fresh Mozzarella Cheese
- 1 Cup Part-Skim Ricotta Cheese
- 1 Bunch Kale
- 1 Clove Garlic
- 1 Head Cauliflower
- 1 Apple
- 1 Meyer Lemon
- 1 Red Onion

Knick Knacks

- 2 Ounces Dried Turkish Figs
- 2 Tablespoons Verjus Blanc

Makes: 4 servings

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

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp406

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the bread. Remove and discard the kale stems; finely chop the leaves. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester). Small dice the figs. Cut out and discard the cauliflower core; cut the head into small florets. Peel and thinly slice the onion. Using a peeler, remove the lemon rind, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Core and small dice the apple; place in a bowl with **the juice of 1 lemon wedge** to prevent browning. Small dice the mozzarella cheese.

2



Cook the kale:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **kale** and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted. Add **half the garlic paste** and season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add **¾ cup of water** and cook, stirring occasionally, 7 to 9 minutes, or until the kale has wilted and the water has cooked off. Turn off the heat; season with salt and pepper to taste.

3



Make the fig jam:

While the kale cooks, in a small pot, combine the **figs, verjus** and **½ cup of water**; heat to boiling on high. Once boiling, reduce the heat to medium-high and cook, stirring occasionally, 9 to 11 minutes, or until thickened and the liquid has cooked off. Remove from heat and season with salt and pepper to taste.

4



Roast the vegetables:

Place the **cauliflower** and **half the onion** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single layer; roast, stirring halfway through, 20 to 22 minutes, or until browned and tender when pierced with a fork. Transfer to a large bowl. Stir in the **apple** and **the juice of 2 lemon wedges**. Season with salt and pepper to taste. Transfer to a serving dish.

5



Assemble & bake the pizzas:

While the vegetables roast, place the **bread** on a separate sheet pan, cut sides up; generously drizzle with olive oil. Evenly top with the **cooked kale, as much of the remaining onion as you'd like** (you may have extra onion) and **mozzarella cheese**. Season with salt and pepper. Bake 16 to 18 minutes, or until the cheese is melted and lightly browned. Remove from the oven and let stand for 2 minutes.

6



Finish the pizzas & serve your dish:

In a bowl, combine the **ricotta cheese, lemon zest, the juice of the remaining lemon wedge** and **as much of the remaining garlic paste as you'd like**; drizzle with olive oil and season with salt and pepper to taste. Evenly top the **baked pizzas** with spoonfuls of the seasoned ricotta and **fig jam**. Season with salt and pepper. Serve the finished pizzas with the **roasted vegetables** on the side. Enjoy!