

Mushroom & Potato Pizza

with Fontina Cheese, Spinach & Garlic Oil

PREP TIME: 10 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Tonight's pizza showcases a harmonious combination of hearty vegetable toppings. A rich duo of spinach and potatoes accents the nuttiness of a mushroom medley—including cremini, oyster and maitake varieties—and the creaminess of Fontina cheese. To give all the flavors a lift, we're also making a zesty garlic oil, drizzled on top of the pizza just before serving.



BLUE APRON WINE PAIRING:

Seigneurie de Châtillon
Chardonnay, 2015

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Ingredients



1½ lbs
PLAIN PIZZA
DOUGH



1 8-oz can
TOMATO SAUCE



3 oz
FONTINA CHEESE



7 oz
MIXED
MUSHROOMS



6 oz
RED POTATOES



4 oz
SPINACH



3 cloves
GARLIC



1 bunch
PARSLEY

KNICK KNACKS:



1 Tbsp
CAPERS



¼ cup
GRATED
PARMESAN
CHEESE



¼ tsp
CRUSHED RED
PEPPER FLAKES



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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.
- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Cut the potatoes into 1/4-inch-thick rounds.
- ☐ Cut off and discard the mushroom stems; thinly slice.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Grate the Fontina cheese (discarding any rind).
- ☐ Finely chop the parsley leaves and stems.

2 Cook the potatoes:

- ☐ Add the **potatoes** to the pot of boiling water and cook 8 to 10 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot.

3 Cook & drain the spinach:

- ☐ While the potatoes cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Wipe out the pan.

4 Brown the mushrooms:

- ☐ While the potatoes continue to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 5 to 7 minutes, or until browned and slightly crispy. Add the **capers** and **3/4 of the garlic paste**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Remove from heat.

5 Assemble & bake the pizza:

- ☐ 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 1/4-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 **tomato sauce** onto the dough, leaving a 1-inch border around the edges. Season with salt and pepper. Evenly top with the **cooked potatoes**, **browned mushrooms**, **drained spinach** and **Fontina cheese**. Drizzle with olive oil; season with salt and pepper.
- ☐ Bake, rotating the sheet pan halfway through, 16 to 18 minutes, or until the crust is browned and the cheese has melted. Remove from the oven; let stand for at least 2 minutes.

6 Make the garlic oil & serve your dish:

- ☐ While the pizza bakes, in a bowl, combine the **parsley**, **remaining garlic paste** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt. Slowly stir in **2 tablespoons of olive oil** until well combined.
- ☐ Drizzle the **baked pizza** with as much of the garlic oil as you'd like (you may have extra oil). Garnish with the **parmesan cheese**. Transfer to a serving dish. Enjoy!

