

Melted Leek & Fontina Focaccia Pizzas

with Brussels Sprouts & Lemon Ricotta

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 4

Tonight's focaccia-bread pizzas showcase a bounty of seasonal vegetables. We're cooking Brussels sprouts and leek together, bringing out their natural sweetness and turning the leek rich and buttery. This vegetable topping melds perfectly with melty fontina and dollops of ricotta—seasoned with lemon zest and juice for brightness. For our equally wintry side, we're serving roasted carrots and parsnips, finished with a bit of honey and lemon juice.



BLUE APRON WINE PAIRING:

Feudo Palo Fiano 2016

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Ingredients



1 piece
FOCACCIA BREAD



4 oz
FONTINA CHEESE



3 cloves
GARLIC



2
CARROTS



1
LEEK



1
LEMON



1 lb
PARSNIPS



1/2 lb
BRUSSELS
SPROUTS

KNICK KNACKS:



1 Tbsp
HONEY



1/2 cup
PART-SKIM
RICOTTA CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the bread.
- ☐ Peel the parsnips; halve crosswise, then cut lengthwise into 1/2-inch-thick sticks.
- ☐ Peel the carrots; halve crosswise, then cut lengthwise into 1/2-inch-thick sticks.
- ☐ Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.
- ☐ Trim off and discard the root end and upper, dark-green leaves of the leek. Halve lengthwise, then thinly slice crosswise; place in a bowl of cold water and stir vigorously to remove any dirt between the layers.
- ☐ Cut off and discard the stem ends of the Brussels sprouts; thinly slice.
- ☐ Peel and finely chop the garlic.
- ☐ Grate the fontina cheese (discarding any rind).



2 Roast the parsnips & carrots:

- ☐ Place the **parsnips** and **carrots** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven and top with the **honey** and **the juice of 2 lemon wedges**; carefully toss to coat. Season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place.



3 Cook the Brussels sprouts & leek:

- ☐ While the parsnips and carrots roast, using your hands, remove the **rinsed leek** from the bowl of water and pat dry with paper towels. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **Brussels sprouts** and season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened. Add the leek, **garlic** 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 and pepper. Cook, stirring occasionally, 7 to 8 minutes, or until lightly browned and softened. Turn off the heat and stir in **the juice of 1 lemon wedge**. Season with salt and pepper to taste.

4 Assemble & bake the pizzas:

- ☐ While the parsnips and carrots continue to roast, place the **bread** on a sheet pan, cut sides up; generously drizzle with olive oil. Evenly top with the **cooked Brussels sprouts and leek** and **fontina cheese**; season with salt and pepper. Bake 14 to 16 minutes, or until the cheese has melted and the bread is crispy. Remove from the oven and let stand for at least 2 minutes before serving.



5 Make the lemon ricotta:

- ☐ While the pizzas bake, in a bowl, combine the **ricotta cheese**, **lemon zest**, **the juice of the remaining lemon wedge** and a drizzle of olive oil; season with salt and pepper to taste.

6 Finish the pizzas & serve your dish:

- ☐ Evenly top the **baked pizzas** with spoonfuls of the **lemon ricotta**. Serve the finished pizzas with the **roasted parsnips and carrots** on the side. Enjoy!