

Yellow Tomato & Fontina Pizza

with Cucumber
& Romaine Salad

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Sweet and tangy, yellow tomatoes make for a delicious, gorgeous base for the toppings on this pizza. We're pairing two types of cheese—mozzarella and fontina—with briny Kalamata olives and tender sautéed spinach. For drizzling on top, we're also making a chile oil, simply by infusing olive oil with red pepper flakes. Our side salad gets a lift from a bright dressing of creamy fromage blanc (a type of fresh cheese) and shallot mellowed by the juice of a pixie mandarin—an especially sweet variety that reaches peak flavor in spring.



BLUE APRON WINE PAIRING:

Brick & Mortar Vin Blanc, 2016

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Ingredients



1 1/2 lbs
PLAIN PIZZA
DOUGH



1 14-oz can
WHOLE YELLOW
TOMATOES



1
PERSIAN
CUCUMBER



4 oz
FRESH
MOZZARELLA
CHEESE



2
ROMAINE HEARTS



1
PIXIE MANDARIN



1/2 lb
SPINACH



3 oz
FONTINA CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



2 Tbsp
FROMAGE BLANC



1
SHALLOT



1 oz
KALAMATA OLIVES



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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.
- Drain the tomatoes and discard the liquid. Place the tomatoes in a bowl; gently break apart with your hands. Season with salt and pepper.
- Small dice the fontina cheese (discarding any rind).
- Tear the mozzarella cheese into bite-sized pieces.
- Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- Cut off and discard the root ends of the romaine; roughly chop the leaves.
- Thinly slice the cucumber into rounds.
- Halve the mandarin and squeeze the juice into a bowl.
- Peel the shallot and mince to get 2 tablespoons (you may have extra). Place in the bowl with the **mandarin juice**.



2 Cook & drain the spinach:

- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid.

3 Prepare the dough & assemble 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 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. Evenly spread the **seasoned tomatoes** onto the prepared dough, leaving a 1-inch border around the edges. Evenly top with the **fontina cheese, mozzarella cheese, drained spinach** and **olives**; season with salt and pepper.



4 Bake the pizza:

- Bake the **pizza**, rotating the sheet pan halfway through, 20 to 22 minutes, or until the cheese has melted and the crust is lightly browned. Remove from the oven and let stand for at least 2 minutes. Transfer to a serving dish. Season with salt and pepper.

5 Make the chile oil:

- While the pizza bakes, place the **red pepper flakes** in a bowl; add **1 tablespoon of olive oil** and stir to combine. Season with salt and pepper. Set aside in a warm place.



6 Make the salad & serve your dish:

- While the pizza continues to bake, to make the dressing, add the **fromage blanc** to the **shallot-mandarin juice mixture**. Slowly stir in **2 teaspoons of olive oil** until well combined; season with salt and pepper to taste. Just before serving, in a large bowl, combine the **romaine** and **cucumber**; season with salt and pepper. Add enough of the dressing to coat the salad (you may have extra dressing). Toss to thoroughly combine; season with salt and pepper to taste. Transfer to a serving dish. Drizzle the **baked pizza** with **as much of the chile oil as you'd like**, depending on how spicy you'd like the dish to be. Serve the pizza with the salad on the side. Enjoy!