

Italian-Spiced Pork Pizza

with Sautéed Onion
& Bell Pepper

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 3

Tonight's crowd-pleasing pizza is classic Italian-American comfort food at its best. To achieve the traditional flavors of Italian sausage, we're cooking ground pork with a blend of spices including fennel seeds, oregano, and hot red pepper flakes, then mixing in whole datterini tomatoes—whose Italian name means “little dates,” referring to their small size and sweet flavor. Sautéed onion and green bell pepper round out the pizza with another aromatic layer.



BLUE APRON WINE PAIRING:

Stéphanie Daumas Côtes du Rhône
Visan, 2015

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Ingredients



10 oz
GROUND PORK



1 lb
PLAIN PIZZA
DOUGH



4 oz
FRESH
MOZZARELLA
CHEESE



1
GREEN BELL
PEPPER



2 cloves
GARLIC



1 14-oz can
DATTERINI
TOMATOES



1
YELLOW ONION



Did You Know?

Bell peppers are
prized for their
bright colors,
which turn to red
when mature.



1 Tbsp
ITALIAN PORK
SPICE BLEND*

KNICK KNACKS:

* Garlic Powder, Dried Oregano, Whole Fennel Seeds, Whole Dried Parsley, Crushed Red Pepper Flakes, & Ground Black Pepper



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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.
- ☐ Peel and roughly chop the garlic.
- ☐ Drain the tomatoes; discard the liquid.
- ☐ Peel and thinly slice the onion.
- ☐ Cut off and discard the stem, ribs, and seeds of the bell pepper; medium dice.
- ☐ Tear the cheese into bite-sized pieces.



2 Cook the pork:

- ☐ In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **ground pork** (removing and discarding the paper lining from the bottom) and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until browned and cooked through. Add the **garlic** and cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Leaving any drippings in the pan, transfer to a plate. Carefully drain off and discard the drippings from the pan.
- ☐ Return the cooked pork to the pan. Add the **tomatoes** and season with salt and pepper. Cook, stirring occasionally and gently smashing the tomatoes with the back of a spoon, 2 to 4 minutes, or until slightly thickened and saucy. Transfer to a plate. Wipe out the pan.



3 Cook the onion & bell pepper:

- ☐ In the same pan, heat a drizzle of olive oil on medium-high until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **bell pepper** and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened. Turn off the heat; season with salt and pepper to taste.



4 Prepare the dough & assemble the pizza:

- ☐ While the onion and bell pepper cook, 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 the dough to the prepared sheet pan; rub the dough into the pan to coat the bottom in oil.
- ☐ Leaving a 1-inch border around the edges, evenly top the prepared dough with the **cooked pork** and **cooked onion and bell pepper**. Evenly top with the **cheese**.



5 Bake the pizza:

- ☐ Bake the **pizza**, rotating the sheet pan halfway through, 17 to 19 minutes, or until the crust is golden brown. Remove from the oven and let stand for at least 2 minutes.



6 Plate your dish:

- ☐ Transfer the **baked pizza** to a cutting board; cut into 6 equal-sized pieces. Divide ⅔ of the **baked pizza** between 2 dishes (you will have extra). Enjoy!