

Three-Cheese Focaccia Pizzas

with Marinated Cucumber & Bell Pepper Salad

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Tonight's easy-to-make pizzas feature a trio of cheeses—buttery fontina, bold asiago, and fresh mozzarella—piled atop focaccia bread and a garlicky tomato sauce. A garnish of basil, torn and added just before serving to preserve its fresh flavor, adds an herbal note that balances out the richness of the cheeses. On the side, we're making a bright salad with romaine, black olives, and zesty, tangy marinated vegetables.



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Ingredients



1 piece
FOCACCIA BREAD



1 15-oz can
TOMATO SAUCE



1/2 lb
FRESH
MOZZARELLA
CHEESE



2 cloves
GARLIC



1
CUCUMBER



1
RED BELL PEPPER



1
ROMAINE HEART



1 bunch
BASIL



2 oz
ASIAGO CHEESE



2 Tbsp
RED WINE
VINEGAR



1/2 tsp
DRIED OREGANO



2 oz
FONTINA CHEESE



1 oz
BLACK
CERIGNOLA
OLIVES

KNICK KNACKS:



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1 Prepare the garlic & make the sauce:

- ☐ Preheat the oven to 475°F.
- ☐ Peel and roughly chop the garlic.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add **half the garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **tomato sauce** and season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until slightly thickened. Turn off the heat. Season with salt and pepper to taste.

2 Prepare the remaining ingredients:

- ☐ While the sauce cooks, wash and dry the fresh produce.
- ☐ Halve the bread horizontally.
- ☐ Grate the asiago and fontina cheeses on the large side of a box grater (discarding any rind from the fontina); combine in a bowl.
- ☐ Pick the basil leaves off the stems; discard the stems.
- ☐ Peel the cucumber, leaving alternating strips of skin intact; halve lengthwise, then thinly slice crosswise.
- ☐ Cut out and discard the stem, ribs, and seeds of the pepper; thinly slice lengthwise.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Cut off and discard the root end of the romaine; roughly chop the leaves.



3 Assemble the pizzas:

- ☐ Place the **bread** on a sheet pan, cut side up; generously drizzle with olive oil. Evenly top with the **sauce**. Top with the **asiago and fontina cheeses** and **mozzarella cheese** (tearing into small pieces before adding).

4 Bake the pizzas:

- ☐ Bake the **pizzas** 16 to 18 minutes, or until the cheese is lightly browned and melted. Remove from the oven and let stand for 2 minutes. Just before serving, top with the **basil** (tearing the leaves just before adding).

5 Marinate the vegetables:

- ☐ While the pizza bakes, in a large bowl, combine the **cucumber, pepper, dried oregano, vinegar, and remaining garlic**. Drizzle with olive oil and season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



6 Make the salad & serve your dish:

- ☐ To the bowl of **marinated vegetables**, add the **olives** and **romaine**. Season with salt and pepper. Toss to thoroughly combine; season with salt and pepper to taste.
- ☐ Transfer to a serving dish. Serve the **baked pizzas** with the salad on the side. Enjoy!

