

# Red, White, & Blue Pizza

with Peach & Arugula Salad

**PREP TIME:** 15 minutes

**COOK TIME:** 35-45 minutes

**SERVINGS:** 4

Purple (or blue) potatoes make a striking appearance in this take on the classic Roman “pizza con patate,” or pizza with potatoes. Scattered atop a garlicky tomato sauce along with two kinds of cheese—creamy mozzarella and savory asiago—they make for deliciously hearty (and colorful) slices. And for a summery twist, we’re marinating fresh peach and shallot in a bit of white wine vinegar to toss into our arugula salad, dressed with a bit of the marinating liquid for pleasant tanginess.



## MATCH YOUR BLUE APRON WINE:



Light & Fresh

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 1/2 lbs  
PLAIN PIZZA  
DOUGH



1 8-oz can  
TOMATO SAUCE



1/2 lb  
FRESH  
MOZZARELLA  
CHEESE



2 cloves  
GARLIC



2 oz  
ARUGULA



1  
PEACH



3/4 lb  
PURPLE  
POTATOES



1 bunch  
BASIL



2 oz  
ASIAGO CHEESE



1  
SHALLOT



1 Tbsp  
WHITE WINE  
VINEGAR



1 tsp  
SUGAR



1/2 tsp  
DRIED OREGANO

## KNICK KNACKS:



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## 1 Prepare the ingredients & marinate the peach:

- ☐ Remove the dough from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 475°F.
- ☐ Heat a medium pot of water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Large dice the potatoes.
- ☐ 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 asiago cheese on the small side of a box grater.
- ☐ Peel and small dice the shallot.
- ☐ Pit the peach; cut into 1/2-inch-wide wedges. Place in a medium bowl with the **vinegar, sugar, and half the shallot**. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



## 2 Cook the potatoes:

- ☐ While the peach marinates, add the **potatoes** and a **pinch of salt** to the pot of boiling water. Cook 10 to 12 minutes, or until tender when pierced with a fork. Drain thoroughly.

## 3 Make the tomato sauce:

- ☐ While the potatoes cook, in a bowl, combine the **tomato sauce, garlic paste, dried oregano, and remaining shallot**. Season with salt and pepper to taste.

## 4 Prepare the dough & assemble the pizza:

- ☐ While the potatoes continue to 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 1/4-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 **tomato sauce, cooked potatoes, mozzarella cheese** (tearing into bite-sized pieces before adding), and **asiago cheese**. Season with salt and pepper.



## 5 Bake the pizza:

- ☐ Bake the **pizza**, rotating the sheet pan halfway through, 17 to 19 minutes, or until the crust is lightly browned and the cheese has melted. Remove from the oven.
- ☐ While the pizza bakes, pick the **basil** leaves off the stems; discard the stems.
- ☐ Top the baked pizza with **half the basil** (tearing the leaves just before adding). Let stand at least 2 minutes before serving.



## 6 Make the salad & serve your dish:

- ☐ Just before serving, reserving the **marinating liquid**, drain the **marinated peach**. In a bowl, combine the **arugula, remaining basil** (tearing the leaves just before adding), marinated peach, and **as much of the reserved marinating liquid as you'd like**. Drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat; season with salt and pepper to taste.
- ☐ Serve the **baked pizza** with the salad on the side. Enjoy!