

Summer Vegetable Focaccia Pizzas

with Marinated Heritage Globe Tomatoes

TIME: 30-40 minutes

SERVINGS: 4

In this recipe, we're loading spongy focaccia bread with melty mozzarella and seasonal produce, including corn and cubanelle pepper—known for its deep flavor. Dollops of basil pesto (loaded with parmesan cheese and pine nuts) complement the sweet vegetables, while fresh heritage globe tomatoes—so juicy that they're perfect raw, simply marinated in a splash of vinegar—make a final gourmet topping for our pizza.



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Ingredients



1 piece
FOCACCIA BREAD



½ lb
FRESH
MOZZARELLA
CHEESE



2 cloves
GARLIC



1 bunch
BASIL



1
CUBANELLE
PEPPER



1 ear of
CORN



½ lb
HERITAGE GLOBE
TOMATOES

KNICK KNACKS:



1 Tbsp
RED WINE
VINEGAR



¼ cup
BASIL PESTO



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1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the bread.
- ☐ Peel and thinly slice the garlic.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Cut off and discard the stem end of the pepper. Halve the pepper lengthwise; remove and discard the ribs and seeds. Thinly slice the pepper crosswise.
- ☐ Medium dice the cheese.



2 Assemble the pizzas:

- ☐ Place the **bread** on a sheet pan, cut side up; generously drizzle with olive oil.
- ☐ Evenly top with the **garlic, corn, pepper, cheese**, and spoonfuls of the **basil pesto**. Season with salt and pepper.

3 Bake the pizzas:

- ☐ Bake the **pizzas**, rotating the sheet pan halfway through, 16 to 18 minutes, or until the cheese is lightly browned and melted.
- ☐ Remove from the oven and let stand for at least 2 minutes. Season with salt and pepper. Transfer to a cutting board.

4 Marinate the tomatoes:

- ☐ While the pizzas bake, medium dice the **tomatoes**.
- ☐ Pick the **basil** leaves off the stems; discard the stems.
- ☐ In a medium bowl, combine the diced tomatoes, **vinegar**, and **half the basil** (tearing the leaves just before adding). 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.



5 Finish the pizzas & serve your dish:

- ☐ Evenly top the **baked pizzas** with the **marinated tomatoes**.
- ☐ Cut each finished pizza into 4 equal-sized pieces. Transfer to a serving dish. Garnish with the **remaining basil** (tearing the leaves just before adding). Enjoy!

