

Summer Vegetable Focaccia Pizzas

with Marinated Tomatoes

TIME: 35-45 minutes

SERVINGS: 4

In this recipe, we're topping fluffy focaccia bread with melty mozzarella and seasonal produce, including sweet corn and bell pepper. Dollops of basil pesto (loaded with cheese, garlic, and pine nuts) complement the vegetables, while juicy tomatoes—marinated with a splash of vinegar and fresh mint—make a final gourmet topping for our pizza.



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Ingredients



1 piece
FOCACCIA BREAD



1/2 lb
FRESH
MOZZARELLA
CHEESE



2 cloves
GARLIC



1 bunch
MINT



1
GREEN BELL
PEPPER



1 ear of
CORN



1/2 lb
HERITAGE GLOBE
OR COCKTAIL
TOMATOES

KNICK KNACKS:



1 Tbsp
RED WINE
VINEGAR



1/4 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 **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.

4 Marinate the tomatoes:

- ☐ While the pizzas bake, medium dice the **tomatoes**.
- ☐ Pick the **mint** leaves off the stems; discard the stems.
- ☐ In a medium bowl, combine the tomatoes, **vinegar**, and **half the mint** (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**.
- ☐ Transfer the finished pizzas to a cutting board; cut each pizza into equal-sized pieces.
- ☐ Transfer to a serving dish. Garnish with the **remaining mint** (tearing the leaves just before adding). Enjoy!

