

# Prosciutto & Arugula Focaccia Pizza

with Spicy Ranch-Dressed Salad

4 SERVINGS

20-30 MINS

 Blue Apron  
[blueapron.com](http://blueapron.com)



To create this crowd-pleasing pizza, we're baking chewy focaccia bread under layers of tomato sauce and a duo of melty cheeses, then top it all with verdant arugula and pleasantly salty prosciutto.

## Ingredients

-  6 oz Prosciutto
-  1 piece Focaccia Bread
-  2 cloves Garlic
-  2 Persian Cucumbers
-  4 oz Arugula
-  1 Romaine Lettuce Heart
-  4 oz Fontina Cheese
-  1 Tbsp Hot Sauce
-  1 8-oz can Tomato Sauce
-  4 oz Fresh Mozzarella Cheese
-  3 Tbsps Ranch Dressing



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.  
[blueapron.com/wine](http://blueapron.com/wine)

## 1 Prepare the ingredients & season the tomato sauce

- Place an oven rack in the center of the oven, then preheat to 475°F.
- Halve the **bread** horizontally.
- Peel **2 cloves of garlic**; using a zester, finely grate into a paste.
- If necessary, grate the **fontina** on the large side of a box grater.
- In a medium bowl, combine the **garlic paste** and **tomato sauce**. Season with salt and pepper.



## 2 Assemble & bake the pizza

- Line a sheet pan with foil.
- Place the **halved bread** on the foil, cut side up. Evenly top with the **seasoned tomato sauce, grated fontina, mozzarella** (tearing into small pieces before adding), and a drizzle of **olive oil**.
- Bake, rotating the sheet pan halfway through, 14 to 16 minutes, or until the bread is lightly browned and the cheese is melted.
- Remove from the oven. Let stand at least 2 minutes, then carefully transfer to a cutting board.



## 3 Prepare the remaining ingredients

- Meanwhile, wash and dry the fresh produce.
- Roughly chop the **lettuce**.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- In a large bowl, combine the **chopped lettuce** and **sliced cucumbers**.
- In a separate bowl, combine the **ranch dressing** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.
- Remove the plastic lining between the slices of **prosciutto**.



## 4 Finish & serve your dish

- Just before serving, add the **dressing** to the bowl of **prepared lettuce and cucumbers**. Toss to coat. Taste, then season with salt and pepper if desired.
- Place the **arugula** in a bowl. Drizzle with **olive oil** and toss to coat.
- Top the **baked pizza** with the **prepared arugula** and **prosciutto** (tearing into pieces before adding). Cut into equal-sized pieces.
- Serve the **finished pizza** with the **salad** on the side. Enjoy!



### NUTRITION PER SERVING (AS PREPARED)\*\*

Calories: 650, Total Carbohydrates: 62g, Dietary Fiber: 5g, Added Sugars: 0g, Total Fat: 33g, Saturated Fat: 13g, Protein: 35g, Sodium: 1990mg.

\*\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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