

Pepper, Onion, & Olive Pizza

with Spicy Broccoli

TIME: 50-60 minutes

SERVINGS: 3

It doesn't get much more classic than tonight's veggie pizza. A red sauce made with oregano, garlic, and red onion is a vibrant base for black olives and bell pepper (yours may be green, purple, or even show streaks of red). To bring a bit of heat to the dish, we're serving a side of broccoli dressed in lemon juice and a paste made from Calabrian chiles—a spicy variety hailing from the southern Italian province.



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Light & Bright

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Ingredients



1 lb
PIZZA DOUGH



1 8-oz can
TOMATO SAUCE



2 cloves
GARLIC



1
BELL PEPPER



1
LEMON



1
RED ONION



1 lb
BROCCOLI

KNICK KNACKS:



2 oz
ASIAGO CHEESE



2 oz
BLACK
CERIGNOLA
OLIVES



1 oz
PECORINO
ROMANO CHEESE



2 oz
FONTINA CHEESE



1 1/2 tsp
CALABRIAN CHILE
PASTE



1/4 tsp
DRIED OREGANO



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1 Prepare the ingredients:

- ☐ Remove the dough from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 475°F.
- ☐ Fill a large pot with water; add a **big pinch of salt** and heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and thinly slice the garlic.
- ☐ Peel and thinly slice the onion.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Cut off and discard the pepper stem. Halve the pepper lengthwise; remove and discard the ribs and seeds. Thinly slice lengthwise.
- ☐ Grate the asiago and fontina cheeses on the large side of a box grater; combine in a bowl.
- ☐ Grate the Pecorino cheese on the small side of a box grater.

2 Make the sauce:

- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until slightly softened. Add the **tomato sauce** and **oregano**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened. Turn off the heat. Season with salt and pepper to taste.

3 Assemble & bake the pizza:

- ☐ Lightly oil a sheet pan. On a work surface, using your hands and a rolling pin (or a wine bottle), gently stretch and roll the **dough** to a ¼-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 **sauce**, **olives**, **pepper**, and **asiago and fontina cheeses**. Season with salt and pepper.
- ☐ Bake, rotating the sheet pan halfway through, 16 to 18 minutes, or until the crust is golden brown and the cheese has melted. Remove from the oven and let stand for at least 2 minutes.

4 Cook & dress the broccoli:

- ☐ Once the pizza has baked for about 10 minutes, cut off and discard the bottom ½ inch of the **broccoli** stems. Cut the broccoli into small pieces.
- ☐ Quarter and deseed the **lemon**.
- ☐ Add the broccoli to the pot of boiling water. Cook 3 to 5 minutes, or until bright green and tender when pierced with a fork. Drain thoroughly and carefully pat dry with paper towels.
- ☐ Transfer to a medium bowl. Add the **juice of all 4 lemon wedges** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and toss to coat. Season with salt and pepper to taste.

5 Finish & plate your dish:

- ☐ Transfer the **baked pizza** to a cutting board; cut into 6 equal-sized pieces. Transfer the **dressed broccoli** to a serving dish; top with the **Pecorino cheese**.
- ☐ Serve **⅔ of the pizza** with **⅔ of the finished broccoli** (you will have extra pizza and broccoli). Enjoy!