

Fontina & Delicata Focaccia Pizza

with Watermelon Radish, Grape & Walnut Salad

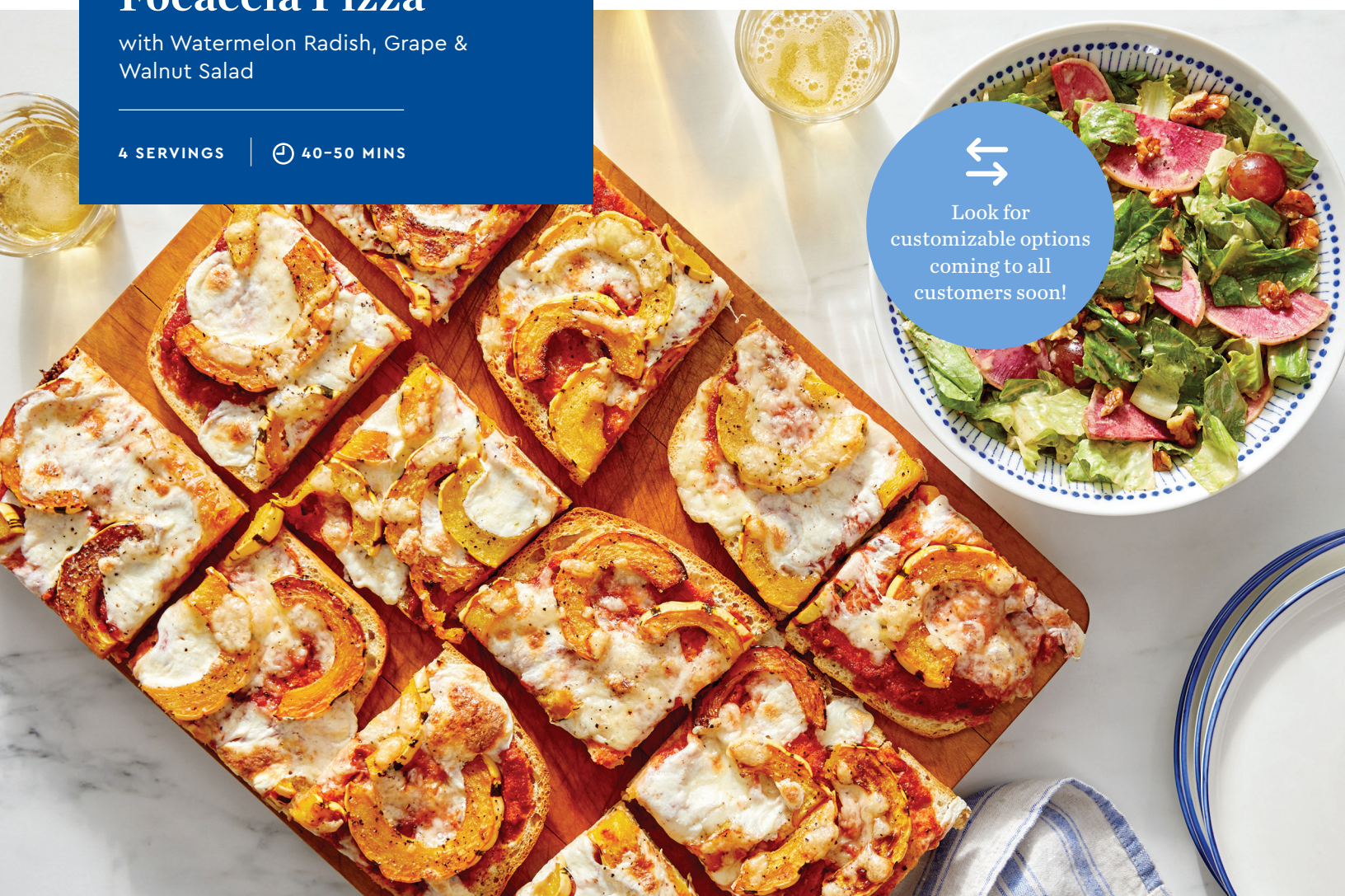
4 SERVINGS

⌚ 40-50 MINS

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Ingredients



1 piece Focaccia Bread



1 clove Garlic



1 Watermelon Radish



2 Tbsps Balsamic Vinegar



¼ cup Roasted Walnuts



1 8-oz can Tomato Sauce



2 Romaine Lettuce Hearts



4 oz Fresh Mozzarella Cheese



1 Tbsp Dijon Mustard



¼ tsp Crushed Red Pepper Flakes



1 Delicata Squash



4 oz Red Seedless Grapes



4 oz Fontina Cheese



¾ cup Mayonnaise



10 oz Hot Italian Pork Sausage 

*Ingredients may be replaced and quantities may vary.

1 Prepare & roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut crosswise into 1/2-inch pieces.
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat and arrange in an even layer.
- Roast 14 to 16 minutes, or until lightly browned and slightly tender pierced with a fork.
- Leaving the oven on, remove from the oven.
- Reserving the sheet pan, carefully transfer to a bowl.



2 Prepare the remaining ingredients

- Meanwhile, peel 1 **clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- In a bowl, combine the **tomato sauce**, **garlic paste**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Halve the **bread** horizontally.
- Grate the **fontina** on the large side of a box grater.
- Roughly chop the **lettuce**.
- Halve the **grapes**.
- Peel the **radish**; halve lengthwise, then thinly slice crosswise.
- Combine the **chopped lettuce**, **halved grapes**, and **sliced radish** in a bowl.
- Roughly chop the **walnuts**.



↩️ ADDITIONAL STEP *If you chose Pork Sausage*

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sausage**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Turn off the heat.

3 Assemble & bake the pizza

- Place the **halved bread** on a work surface, cut side up.
- Evenly top with the **seasoned tomato sauce**, **roasted squash**, **grated fontina**, and **mozzarella** (tearing into small pieces before adding). Drizzle with **olive oil** and season with salt and pepper.
- Transfer to the same sheet pan used to roast the squash.
- Bake, rotating the sheet pan halfway through, 15 to 17 minutes, or until the bread is lightly browned and the cheese is melted.
- Remove from the oven. Let stand at least 2 minutes.



↩️ CUSTOMIZED STEP 3 *If you chose Pork Sausage*

- Follow the directions in Step 3, but top with the **cooked sausage** after the mozzarella.

4 Make the salad & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **vinegar**, and **mustard**. Season with salt and pepper.
- Just before serving, to the bowl of **prepared salad ingredients**, add enough of the **dressing** to coat (you may have extra); toss to coat. Taste, then season with salt and pepper if desired.
- Transfer the **baked pizza** to a cutting board; cut into equal-sized pieces.
- Serve the **finished pizza** with the **salad** on the side. Top the salad with the **chopped walnuts**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 740, Total Carbohydrates: 78g, Dietary Fiber: 9g, Added Sugars: 0g, Total Fat: 38g, Saturated Fat: 11g, Protein: 26g, Sodium: 1660mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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