

Spinach & Two-Cheese Focaccia Pizzas

with Apple & Maple-Roasted Squash Salad

TIME: 30-40 minutes

SERVINGS: 4

Soft, chewy focaccia bread (a specialty from northern Italy) makes an easy, hearty base for tonight's pizzas. We're layering it with a classic tomato sauce, sautéed spinach, and two types of cheese: creamy ricotta and melty fresh mozzarella. Our vibrant seasonal side salad showcases roasted delicata squash (a tender variety with edible ridged skin) and crisp apple tossed with maple syrup, sage, and walnuts.



MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



Ingredients



1 piece
FOCACCIA BREAD



1 8-oz can
TOMATO SAUCE



4 oz
FRESH
MOZZARELLA
CHEESE



1 cup
PART-SKIM
RICOTTA CHEESE



1 bunch
SAGE



2 cloves
GARLIC



2
DELICATA SQUASH



1
APPLE



1/2 lb
SPINACH



1 Tbsp
SHERRY VINEGAR



2 Tbsps
MAPLE SYRUP



1/4 cup
ROASTED
WALNUTS

KNICK KNACKS:



Download our iOS or Android app, or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare & roast the squash:

- ☐ Preheat the oven to 475°F. Line a sheet pan with aluminum foil.
- ☐ Wash and dry the **squash**. Cut off and discard both ends of the squash. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut the squash crosswise into 1/2-inch-thick pieces.
- ☐ Place on the prepared sheet pan. Top with **3/4 of the maple syrup** and **2 tablespoons of olive oil**; season with salt and pepper. Toss to thoroughly coat. Arrange in an even layer.
- ☐ Roast, rotating the sheet pan halfway through, 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven and let stand for at least 2 minutes.

2 Prepare the remaining ingredients & season the ricotta:

- ☐ While the squash roasts, wash and dry the remaining fresh produce.
- ☐ Peel and roughly chop the garlic.
- ☐ Halve the bread.
- ☐ Tear the mozzarella cheese into bite-sized pieces.
- ☐ In a bowl, combine the **ricotta cheese** and a drizzle of olive oil; season with salt and pepper to taste.

3 Cook & drain the spinach:

- ☐ While the squash continues to roast, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**; cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened and fragrant.
- ☐ Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted.
- ☐ Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid.

4 Assemble & bake the pizzas:

- ☐ While the squash continues to roast, place the **bread** on a separate sheet pan, cut side up. Evenly top with the **tomato sauce**; season with salt and pepper. Top with the **mozzarella cheese** and spoonfuls of the **cooked spinach** and **seasoned ricotta cheese**. Drizzle with olive oil and season with salt and pepper.
- ☐ Bake 14 to 16 minutes, or until the bread is lightly browned and the cheese has melted. Remove from the oven. and let stand for at least 2 minutes. Transfer to a cutting board.

5 Make the salad:

- ☐ While the pizza bakes, quarter, core, and thinly slice the **apple**; place in a large bowl.
- ☐ Roughly chop the **walnuts**.
- ☐ Pick the **sage** leaves off the stems; discard the stems, then roughly chop.
- ☐ To the bowl of apple, add the walnuts, sage, **roasted squash**, **vinegar**, and **remaining maple syrup**. Drizzle with olive oil and season with salt and pepper. Toss to combine. Season with salt and pepper to taste. Transfer to a serving dish.

6 Serve your dish:

- ☐ Cut the **baked pizzas** into 8 equal-sized pieces; transfer to a serving dish. Serve the pizzas with the **salad** on the side. Enjoy!