

Cheesy Focaccia Pizza

with Brussels Sprouts & Caramelized Onion

4 SERVINGS

⌚ 25-35 MINS

 Blue Apron

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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients



1 piece Focaccia Bread



½ lb Brussels Sprouts



1 Romaine Lettuce Heart



3 Tbsp Ranch Dressing



¼ tsp Crushed Red Pepper Flakes



1 8-oz can Tomato Sauce



1 clove Garlic



4 oz Fresh Mozzarella Cheese



2 Tbsp Sherry Vinegar



1 Tbsp Italian Seasoning¹



1 Red Onion



1 Navel Orange



4 oz Shredded Fontina Cheese



1 Tbsp Honey



6 oz Prosciutto 

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 475°F.
- Wash and dry the fresh produce.
- Halve the **bread** horizontally.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise, then thinly slice crosswise.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **tomato sauce**, **Italian seasoning**, and **garlic paste**; 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**, **sliced brussels sprouts**, **fontina**, and **mozzarella** (tearing into small pieces before adding). Drizzle with **olive oil** and season with salt and pepper.
- 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.



3 Caramelize the onion

- Meanwhile, halve, peel, and thinly slice the **onion**.
- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened.
- Add the **vinegar** (carefully, as the liquid may splatter), **honey** (kneading the packet before opening), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until combined. Turn off the heat.
- Taste, then season with salt and pepper if desired.



4 Prepare the salad ingredients

- Meanwhile, roughly chop the **lettuce**.
- Peel and medium dice the **orange**.
- Combine in a large bowl.



↻ CUSTOMIZED STEP 4 *If you chose Prosciutto*

- Prepare the salad ingredients as directed in Step 4.
- Remove the plastic lining between the layers of **prosciutto**.

5 Finish & serve your dish

- Just before serving, to the bowl of **prepared lettuce and orange**, add the **ranch dressing** and a drizzle of **olive oil**. 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, then evenly top with the **caramelized onion**.
- Serve the **finished pizza** with the **salad** on the side. Enjoy!



↻ CUSTOMIZED STEP 5 *If you chose Prosciutto*

- Finish and serve your dish as directed, topping the cut pizza with the **prosciutto** (tearing into small pieces before adding) after the caramelized onion.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 650, Total Carbohydrates: 73g, Dietary Fiber: 7g, Added Sugars: 4g, Total Fat: 32g, Saturated Fat: 11g, Protein: 25g, Sodium: 1400mg.

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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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