

Fontina & Pepper Focaccia Pizza

with Spicy Garlic Oil

3 SERVINGS

⌚ 30-40 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 🔄 icon) and instructions tailored to you.*



Serve with Blue Apron wine that has this symbol
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Ingredients



1 piece Focaccia Bread



1 8-oz can Tomato Sauce



1 clove Garlic



1 Red, Yellow, or Orange Bell Pepper



½ oz Sweet Piquante Peppers



4 oz Shredded Fontina Cheese



1 Tbsp Capers



¼ cup Grated Parmesan Cheese



¼ tsp Crushed Red Pepper Flakes



1 Tbsp Italian Seasoning¹



3 oz Prosciutto 🔄

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

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 475°F.
- Halve the **bread** horizontally.
- In a bowl, combine the **tomato sauce** and **Italian seasoning**; season with salt and pepper.
- Wash and dry the **bell pepper**; cut off and discard the stem. Quarter the pepper lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **piquante peppers**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.



This recipe was designed for easier cleanup—no extra prep bowls needed!

↩ CUSTOMIZED STEP 1 *If you chose Prosciutto*

- Prepare the ingredients as directed.
- Remove the plastic lining between the slices of **prosciutto**.

2 Assemble & bake the pizza

- Place the **halved bread** on a sheet pan, cut side up.
- Evenly top with the **seasoned tomato sauce, fontina, sliced bell pepper, chopped piquante peppers, capers, and half the parmesan**; season with salt and pepper.
- Bake the **pizza** 15 to 17 minutes, or until the cheese is melted and the edges of the bread are lightly browned and crispy.
- Carefully transfer to a cutting board and let rest at least 2 minutes.



3 Make the spicy garlic oil

- Meanwhile, in a bowl, combine **2 tablespoons of olive oil**, as much of the **garlic paste** as you'd like, and as much of the **red pepper flakes** as you'd like, depending on how spicy you'd like the pizza to be.
- Season with salt and pepper.



4 Finish the pizza & serve your dish

- Cut the **baked pizza** into equal-sized pieces.
- Evenly drizzle with the **spicy garlic oil**.
- Serve the **finished pizza** garnished with the **remaining parmesan**. Enjoy!



↩ CUSTOMIZED STEP 4 *If you chose Prosciutto*

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