

Buffalo Cauliflower Pizza

with Caesar Salad

4 SERVINGS

30-40 MINS

 Blue Apron

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

Ingredients



1 piece Focaccia Bread



1 head Romanesco Cauliflower



2 cloves Garlic



3 Tbsps Ranch Dressing



2 Tbsps Butter



3 oz Diced Pancetta 



1 8-oz can Tomato Sauce



2 Persian Cucumbers



½ oz Pickled Peppadew Peppers



2 Tbsps Hot Sauce



4 oz Shredded Fontina Cheese



2 Romaine Lettuce Hearts



3 oz Radishes



1 Tbsp Sherry Vinegar



2 Tbsps Mayonnaise



¼ cup Grated Parmesan Cheese

*Ingredients may be replaced and quantities may vary.

1 Prepare & roast the cauliflower

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the ingredients & make the sauce

- Meanwhile, peel **2 cloves of garlic**. Using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **bread** horizontally.
- Roughly chop the **peppers**.
- In a bowl, combine the **tomato sauce** and **half the garlic paste**. Season with salt and pepper.



↪ ADDITIONAL STEP *If you chose Pancetta*

- In a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Transfer to a paper towel-lined plate.

3 Assemble & bake the pizza

- Place the **halved bread** on a sheet pan, cut side up.
- Evenly top with the **sauce**, **fontina**, and **chopped peppers**; season with salt and pepper.



Step 3 continued:

- Bake the **pizza** 12 to 14 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.

↪ CUSTOMIZED STEP 3 *If you chose Pancetta*

- Assemble and bake the pizza as directed, adding the **cooked pancetta** after the sauce.

4 Make the salad

- Meanwhile, roughly chop the **lettuce**.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- In a large bowl, whisk together the **mayonnaise**, **vinegar**, **half the parmesan**, **1 tablespoon of olive oil**, and **as much of the remaining garlic paste as you'd like**. Taste, then season with salt and pepper if desired.
- Just before serving, to the bowl of **dressing**, add the **chopped lettuce**, **sliced cucumbers**, and **sliced radishes**; season with salt and pepper. Toss to combine.



5 Finish the cauliflower & serve your dish

- Melt the **butter** in a large bowl in the microwave (or melt in a medium pot on the stove, then transfer to a large bowl).
- To the bowl, add **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be; stir to combine.
- Add the **roasted cauliflower** to the bowl of **hot sauce-butter mixture**; season with salt and pepper. Toss to coat. Taste, then season with salt and pepper if desired.
- Top the **baked pizza** with the **finished cauliflower**. Drizzle with the **ranch dressing**, then carefully cut into equal-sized pieces.
- Serve the **finished pizza** with the **salad** on the side. Garnish the salad with the **remaining parmesan**. Enjoy!



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Food safety handling information: blog.blueapron.com/foodsafety

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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