

Yellow Tomato & Basil Pesto Pizza

with Kale Caesar Salad

TIME: 55-65 minutes

SERVINGS: 4

Sunny yellow tomatoes are cooked into a simple sauce for this crowd-pleasing pizza—also topped with melty mozzarella and dollops of our nutty basil pesto.



MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



1 1/2 lbs
PIZZA DOUGH



1/2 lb
FRESH
MOZZARELLA
CHEESE



1 14-oz can
WHOLE YELLOW
TOMATOES



2 cloves
GARLIC



1/3 cup
BASIL & CASHEW
PESTO*



1 bunch
KALE



1
LEMON



2 Tbsps
GRATED
PARMESAN
CHEESE



1/4 cup
MAYONNAISE



1/4 cup
PICKLED
PERUVIAN
PEPPERS

* contains Pine Nuts



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1 Prepare the ingredients & marinate the kale:

- ☐ Remove the dough from the refrigerator to bring to room temperature.
- ☐ Place an oven rack in the center of the oven, then preheat to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Place the tomatoes in a bowl; gently break apart with your hands.
- ☐ Quarter and deseed the lemon.
- ☐ Remove and discard the kale stems; thinly slice the leaves.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ In a large bowl, combine the **mayonnaise, the juice of all 4 lemon wedges, half the parmesan cheese, and up to half of the garlic paste**. Slowly whisk in **1½ tablespoons of olive oil** until well combined. Season with salt and pepper.
- ☐ Add the kale. Toss to thoroughly coat. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



2 Cook the sauce:

- ☐ While the kale marinates, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **tomatoes** and **remaining garlic paste**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until thickened and saucy. Turn off the heat. Season with salt and pepper to taste.

3 Prepare the dough & assemble the pizza:

- ☐ While the kale continues to marinate, lightly oil a sheet pan.
- ☐ On a work surface, using your hands and a rolling pin (or a wine bottle), gently stretch and roll the **dough** to a ¼-inch thickness. (If the dough is resistant, let rest for 5 minutes.)
- ☐ Carefully transfer the dough to the prepared sheet pan. Rub the dough into the pan to coat the bottom in oil.
- ☐ Leaving a 1-inch border around the edges, evenly top the prepared dough with the **cooked sauce** and **mozzarella cheese** (tearing into small pieces before adding). Season with salt and pepper.



4 Bake the pizza:

- ☐ Bake the **pizza**, rotating the sheet pan halfway through, 20 to 22 minutes, or until the cheese has melted and the crust is golden brown.
- ☐ Remove from the oven and let rest for at least 2 minutes.

5 Finish the salad:

- ☐ Just before serving, add the **peppers** to the bowl of **marinated kale**. Toss to combine; season with salt and pepper to taste. Transfer to a serving dish.



6 Finish the pizza & serve your dish:

- ☐ Transfer the **rested pizza** to a cutting board; cut into 8 equal-sized pieces. Top with the **pesto** (stirring just before adding).
- ☐ Transfer to a serving dish. Garnish with the **remaining parmesan cheese**. Enjoy!