

Yellow Tomato & Basil Pesto Pizza

with Kale Caesar Salad

TIME: 50-60 minutes

SERVINGS: 4

This crowd-pleasing pizza gets a sunny twist from yellow tomatoes, cooked into a simple sauce with garlic. Toppings of melty fresh mozzarella and dollops of our cashew and pine nut pesto—added just before serving—add more layers of savory flavor. On the side, we're marinating kale (yours may be green curly, dark green lacinato, or red) in our take on creamy Caesar dressing, which helps to soften the hearty greens.



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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



1/4 cup
PICKLED
PERUVIAN
PEPPERS



1/3 cup
BASIL & CASHEW
PESTO*



1
LEMON



2 Tbsps
GRATED
PARMESAN
CHEESE



1/4 cup
MAYONNAISE



1 bunch
KALE

* contains pine nuts



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1 Prepare the ingredients & start the salad:

- ☐ 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**.
- ☐ Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ Remove and discard the **kale** stems; thinly slice the leaves.
- ☐ In a large bowl, combine the **mayonnaise**, the **juice of all 4 lemon wedges**, **half the parmesan cheese**, and **up to half the garlic paste**. Slowly whisk in **1 tablespoon of olive oil** until well combined. Season with salt and pepper.
- ☐ Add the sliced kale and 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 1 teaspoon 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 1/4-inch thickness. (If the dough is resistant, let rest for 5 minutes.)
- ☐ Carefully transfer to the 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.
- ☐ Let rest for at least 2 minutes.

5 Finish the salad:

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

6 Finish & serve your dish:

- ☐ Top the **rested pizza** with the **pesto** (stirring just before adding). Garnish with the **remaining parmesan cheese**. Serve the finished pizza with the **salad**. Enjoy!

