French Bread Pizzas

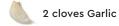












1 Tbsp Calabrian Chile Paste







1 8-oz can Tomato

F 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.*



4 oz Mushrooms



1 Tbsp Sherry Vinegar



½ oz Pickled Peppadew Peppers



1 tsp Whole Dried Oregano



1 bunch Kale



2 Tbsps Mayonnaise



4 oz Fresh Mozzarella Cheese



🖣 1 oz Pitted Niçoise Olives



3 oz Diced Pancetta 🔄



1 Prepare the ingredients & marinate the kale

- · Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Roughly chop the capers.
- Peel 2 cloves of garlic. Roughly chop 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.



- · Separate the kale leaves from the stems; discard the stems, then roughly chop the leaves.
- In a large bowl, whisk together the mayonnaise, chopped capers, vinegar, half the parmesan, 1 tablespoon of olive oil, and as much of the garlic paste as you'd like. Season with salt and pepper. Add the **chopped kale**; using your hands, massage the kale until slightly softened. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.

2 Prepare the remaining ingredients & make the sauce

- Meanwhile, halve the rolls.
- Cut the mushrooms into bitesized pieces.
- · Roughly chop the olives and peppers; combine in a bowl.
- In a separate bowl, combine the tomato sauce, oregano, and as much of the chile paste as you'd like, depending on how



spicy you'd like the dish to be. Season with salt and pepper.

Toast the bread

- Place the halved rolls on a sheet pan, cut side up. Drizzle with olive oil and season with salt and pepper.
- Toast in the oven 4 to 5 minutes, or until lightly browned around the edges.
- Leaving the oven on, remove from the oven.



ADDITIONAL STEP If you chose Pancetta

- Meanwhile, 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.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

4 Cook the mushrooms

- Meanwhile, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the mushroom pieces in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.



- Add the chopped garlic. Cook, stirring constantly, 30 seconds to 1 minute, or until softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 4 If you chose Pancetta

- Cook the mushrooms as directed, using the pan of reserved fond.

5 Make the pizzas & serve your dish

• Evenly top the toasted rolls with the sauce, cooked mushrooms, mozzarella (tearing into small pieces before adding), chopped olives and peppers, and remaining parmesan. Drizzle with olive oil and season with salt and pepper.



- Bake the pizzas 12 to 14 minutes, or until the rolls are crispy and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the baked pizzas with the marinated kale salad on the side. Enjoy!



CUSTOMIZED STEP 5 If you chose Pancetta

- Make the pizzas and serve your dish as directed, adding the cooked pancetta after the sauce.

