

French Bread Pizzas

with Kale Caesar Salad

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Serve with Blue Apron wine that has this symbol
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Ingredients


 2 Sandwich Rolls

 2 cloves Garlic

 1 Tbsp Calabrian Chile Paste


 ¼ cup Grated Parmesan Cheese


 1 Tbsp Capers


 1 8-oz can Tomato Sauce

 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 ↻

*Ingredients may be replaced and quantities may vary.

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 bite-sized 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.



3 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.