

# Smoked Gouda & Mushroom Flatbread

with Endive & Apple Salad

TIME: 50-60 minutes

SERVINGS: 2

For this rustic seasonal meal, we're topping flatbread—made by rolling out pizza dough until extra-thin—with two kinds of cheeses, including nutty smoked Gouda. Cremini mushrooms add even more irresistibly savory flavor to the flatbread, balanced by a bright, crisp endive and apple salad.



## MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



## Ingredients



3/4 lb  
PIZZA DOUGH



1  
ENDIVE



1 bunch  
KALE



1  
APPLE

## KNICK KNACKS:



2 oz  
FONTINA OR  
AGED ALPINE  
CHEESE



2 oz  
SMOKED GOUDA  
CHEESE



1  
RED ONION



2 cloves  
GARLIC



4 oz  
CREMINI  
MUSHROOMS



1 Tbsp  
HONEY



1 Tbsp  
APPLE CIDER  
VINEGAR



1



2



3



4



5



6



## 1 Prepare the ingredients:

- Remove the **dough** and **honey** 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.
- Thinly slice the **mushrooms**.
- Peel and roughly chop the **garlic**. Peel and thinly slice the **onion**.
- Remove and discard the stems of the **kale**; roughly chop the leaves.
- Grate **both cheeses** on the large side of a box grater (discarding any rind). Combine in a bowl.

## 2 Start the vegetables:

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **chopped garlic** and **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and fragrant.

## 3 Finish the vegetables:

- Add the **chopped kale** to the pan; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly wilted.
- Add **1/4 cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the kale has wilted and the water has cooked off. Turn off the heat. Season with salt and pepper to taste.

## 4 Assemble & bake the flatbread:

- 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  $\frac{1}{8}$ -inch thickness. (If the dough is resistant, let rest for 5 minutes.) Carefully transfer the dough 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 **finished vegetables**, **grated cheeses**, and a drizzle of olive oil. Season with salt and pepper.
- Bake, rotating the sheet pan halfway through, 14 to 16 minutes, or until the crust has browned and the cheese has melted.
- Remove from the oven and let stand for at least 2 minutes.

## 5 Prepare the remaining ingredients:

- While the flatbread bakes, cut off and discard the root end of the **endive**; roughly chop the leaves. Core, quarter, and thinly slice the **apple**.
- To make the dressing, in a large bowl, whisk together the **vinegar**, **honey** (kneading the packet before opening), and **1 tablespoon of olive oil** until thoroughly combined. Season with salt and pepper to taste.

## 6 Make the salad & serve your dish:

- Just before serving, add the **chopped endive** and **sliced apple** to the bowl of **dressing**. Toss to combine; season with salt and pepper to taste.
- Serve the **baked flatbread** with the salad on the side. Enjoy!