





1 lb Pizza Dough



1 Yellow Onion



4 oz Shredded Fontina Cheese



½ tsp Crushed Red Pepper Flakes



1 8-oz can Tomato Sauce



2 cloves Garlic

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.*



1 Tbsp Apple Cider Vinegar



1 Tbsp Italian Seasoning¹



4 oz Fresh Mozzarella Cheese



0.7 oz Grana Padano Cheese



1 Tbsp Honey



🏓 3 oz Prosciutto 🔄



^{1.} Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

^{*}Ingredients may be replaced and quantities may vary.

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; preheat to 475°F.
- Peel and roughly chop 2 cloves of garlic.
- Tear the mozzarella into small pieces.
- Grate the Grana Padano on the small side of a box grater.

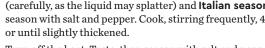


2 Make the sauce

- In a small saucepan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the chopped garlic; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened



• Turn off the heat. Taste, then season with salt and pepper if desired.



3 Assemble & bake the pizza

- · Lightly oil a sheet pan.
- · Using your hands, gently stretch the **dough** to about 1/4-inch thickness. Carefully center the dough on the sheet pan. Shape towards the edges of the pan, maintaining an even thickness (if the dough is resistant, let rest 5 minutes).



- Leaving a 1-inch border around the edges, spread the sauce onto the prepared dough. Evenly top with the fontina, torn mozzarella, and half the grated Grana Padano; season with salt and pepper.
- Bake, rotating the sheet pan halfway through, 17 to 19 minutes, or until the cheese is melted and the crust is golden brown.
- Remove from the oven and let stand at least 2 minutes.

4 Caramelize the onion

- Meanwhile, halve, peel, and thinly slice the onion.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced onion; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened.



- Add the vinegar (carefully, as the liquid may splatter), honey (kneading the packet before opening), and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.

5 Finish the pizza & serve your dish

- Transfer the baked pizza to a cutting board. Evenly top with the caramelized onion and remaining grated Grana Padano.
- Cut the finished pizza into equal-sized pieces. Enjoy!



CUSTOMIZED STEP 5 If you chose Prosciutto

- Remove the plastic lining between the slices of prosciutto, then tear into small pieces.
- Transfer the baked pizza to a cutting board. Evenly top with the caramelized onion, torn prosciutto, and remaining grated Grana Padano.
- Cut the **finished pizza** into equal-sized pieces. Enjoy!

