

Yellow Tomato & Basil Pesto Pizza

with Roasted Cauliflower & Hot Honey

4 SERVINGS

⌚ 40-50 MINS

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➔ IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*



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Ingredients


 22 oz Pizza Dough


 4 oz Shredded Fontina Cheese

 1/3 cup Basil Pesto

 10 oz Hot Italian Pork Sausage 

 1/2 lb Fresh Mozzarella Cheese

 1 14-oz can Whole Peeled Yellow Tomatoes

 1 Tbsp Honey

 1 head Cauliflower

 1 clove Garlic

 1/4 tsp Crushed Red Pepper Flakes

Cook along on the app



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*Ingredients may be replaced and quantities may vary.

1 Prepare & make the sauce

- Remove the **dough** and **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 475°F.
- Place the tomatoes in a bowl; gently break apart with your hands.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a large pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **tomatoes** and **garlic paste**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until slightly thickened. Turn off the heat. Taste, then season with salt and pepper if desired.



↩ CUSTOMIZED STEP 1 *If you chose Pork Sausage*

- Follow the directions in Step 1, but transfer the sauce to a bowl.
- Rinse and wipe out the pan.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through. Turn off the heat.

2 Assemble the pizza

- Lightly oil a sheet pan.
- Using your hands, gently stretch the **dough** to about a ¼-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, evenly top the prepared dough with the **sauce**, **mozzarella** (tearing into small pieces before adding), and **fontina**. Season with salt and pepper.



↩ CUSTOMIZED STEP 2 *If you chose Pork Sausage*

- Assemble the pizza as directed, adding the **cooked sausage** after the sauce.

3 Prepare & roast the cauliflower

- Wash and dry the **cauliflower**; remove the leaves, then cut lengthwise through the stem into 1-inch-thick steaks (keeping them as intact as possible).
- Place on a separate sheet pan. Drizzle with **olive oil** and season with salt and pepper; carefully turn to coat. Arrange in an even layer.
- Roast 25 to 27 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



4 Bake the pizza

- Meanwhile, bake the **pizza**, rotating the sheet pan halfway through, 20 to 22 minutes, or until the cheese is melted and the crust is golden brown.
- Remove from the oven and let stand at least 2 minutes.



5 Finish & serve your dish

- Evenly top the **baked pizza** with the **pesto**.
- Carefully transfer to a cutting board and cut into equal-sized pieces.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **1 teaspoon of warm water**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **finished pizza** with the **roasted cauliflower** on the side. Drizzle the cauliflower with the **hot honey**. Enjoy!

