





Ingredients



22 oz Pizza Dough



4 oz Shredded Fontina Cheese



¹∕₃ cup Basil Pesto



10 oz Hot Italian Pork Sausage 🔄



½ lb Fresh Mozzarella Cheese

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 14-oz can Whole Peeled Yellow Tomatoes



1 Tbsp Honey



1 head Cauliflower



1 clove Garlic



1/4 tsp Crushed Red Pepper Flakes



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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.

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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 ½-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.

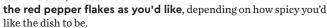
4 Bake the pizza

- 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



• Serve the **finished pizza** with the **roasted cauliflower** on the side. Drizzle the cauliflower with the **hot honey**. Enjoy!

