

French Bread-Style Pizzas

with Hot Honey Roasted Cauliflower

TIME: 40-50 minutes

SERVINGS: 2

These crowd-pleasing French bread pizzas are layered with aromatic tomato sauce, creamy mozzarella, briny olives, and sweet pickled peppers.



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Fruity & Savory

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Ingredients



2
SANDWICH ROLLS



4 oz
FRESH
MOZZARELLA



1 8-oz can
TOMATO SAUCE



¾ lb
CAULIFLOWER



2 cloves
GARLIC

KNICK KNACKS:



1 Tbsp
HONEY



1 oz
SWEET PIQUANTE
PEPPERS



¼ tsp
CRUSHED RED
PEPPER FLAKES



1 oz
BLACK
CERIGNOLA
OLIVES



1 tsp
WHOLE DRIED
OREGANO



¼ cup
GRATED
PARMESAN
CHEESE



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1 Prepare the ingredients:

- ☐ Remove the **honey** from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce. Cut out and discard the core of the **cauliflower**; cut the head into small pieces.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Halve the **rolls**.
- ☐ Roughly chop the **peppers**. Using the flat side of your knife, smash the **olives**; remove and discard the pits, then roughly chop.

2 Roast the cauliflower:

- ☐ Place the **cauliflower pieces** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Transfer to a large bowl.

3 Make the sauce:

- ☐ While the cauliflower roasts, in a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **tomato sauce** and **oregano**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened. Turn off the heat and season with salt and pepper to taste.

4 Assemble the pizzas:

- ☐ While the cauliflower continues to roast, place the **halved rolls** on a separate sheet pan, cut side up. Evenly top with the **sauce**, **mozzarella cheese** (tearing into small pieces before adding), **parmesan cheese**, and **chopped peppers and olives**. Drizzle with olive oil and season with salt and pepper.

5 Bake the pizzas:

- ☐ While the cauliflower continues to roast, bake the **pizzas** 14 to 16 minutes, or until the rolls are lightly browned and the cheese is melted. Remove from the oven and let stand for at least 2 minutes before serving.

6 Finish the cauliflower & serve your dish:

- ☐ While the pizzas bake, in a bowl, combine the **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.
- ☐ Evenly drizzle the **roasted cauliflower** with the hot honey. Carefully stir to coat; season with salt and pepper to taste.
- ☐ Serve the **baked pizzas** with the finished cauliflower on the side. Enjoy!

