

# DIY Pizza Party!

*Customize Your Sauce, Cheese, & Toppings*

**TIME:** 55-65 minutes

**SERVINGS:** 4

Chefs, get ready to put your pizza-making skills on display! With classic and creamy tomato sauces, fontina and mozzarella, sweet peppers, kale, and olives, there's something for everyone in this recipe for easy-to-make focaccia pizzas.



## MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 piece  
FOCACCIA BREAD



1/2 lb  
FRESH  
MOZZARELLA  
CHEESE



1 15-oz can  
CRUSHED  
TOMATOES



1 bunch  
KALE



2 Tbsps  
QUARK CHEESE



1 Tbsp  
ITALIAN  
SEASONING\*



2 cloves  
GARLIC



1  
SHALLOT



4 oz  
FONTINA CHEESE



1 oz  
PITTED NIÇOISE  
OLIVES



4 oz  
SWEET PEPPERS

\* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the **garlic**. Remove and discard the stems of the **kale**; finely chop the leaves.
- ☐ Halve the **bread** horizontally, then cut each piece in half lengthwise.
- ☐ Tear the **mozzarella cheese** into small pieces. Grate the **fontina cheese** on the large side of a box grater.
- ☐ Peel and thinly slice the **shallot**. Cut off and discard the stems of the **peppers**. Halve the peppers lengthwise; remove and discard the cores, then thinly slice crosswise. Roughly chop the **olives**.

## 2 Cook the kale:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic and kale**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly wilted.
- ☐ Add **¼ cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Loosely cover the pan with aluminum foil and cook 3 to 4 minutes, or until the kale is wilted and the water has cooked off.
- ☐ Transfer to a bowl and season with salt and pepper to taste. Wipe out the pan.

## 3 Make the tomato sauces:

- ☐ Heat the same, dry pan on medium-high until hot. Add the **tomatoes and Italian seasoning**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until thickened. Turn off the heat and season with salt and pepper to taste.
- ☐ To make the creamy tomato sauce, transfer **half the cooked sauce** to a medium bowl and stir in the **quark** until combined.

## 4 Build the pizzas:

- ☐ Place the **halved bread** on a sheet pan, cut side up.
- ☐ Evenly top each piece however you'd like, using the **tomato sauce, creamy tomato sauce, mozzarella cheese, and grated fontina cheese**.
- ☐ Add as much of the **sliced shallot, sliced peppers, chopped olives, and cooked kale** as you'd like; season with salt and pepper.

## 5 Bake & serve the pizzas:

- ☐ Bake the **pizzas** 14 to 16 minutes, or until the cheese is melted and the crust is golden brown.
- ☐ Remove from the oven and let stand at least 2 minutes before serving. Enjoy!

