

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.*

Ingredients

Customized ingredients



🤌 6 oz Prosciutto 🔄





4 oz Arugula



1 Lemon



1/2 lb Fresh Mozzarella Cheese



2 Tbsps Honey



22 oz Pizza Dough



3 oz Radishes



1 bunch Chives



½ cup Part-Skim Ricotta Cheese



1/4 tsp Crushed Red Pepper Flakes



2 ears of Corn



2 cloves Garlic



4 oz Shredded Fontina Cheese



1/4 cup Grated Parmesan Cheese



1/2 tsp Truffle Zest Seasoning¹



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

^{1.} includes natural truffle flavor and black summer truffle

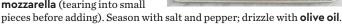
^{*}Ingredients may be replaced and quantities may vary.

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.
- Wash and dry the fresh produce.
- Peel and thinly slice 2 cloves of garlic.
- · Remove any husks and silks from the corn; cut the kernels off the cobs.

2 Assemble & bake the pizza

- Lightly oil a sheet pan.
- Using your hands, gently stretch the dough to about a 1/4-inch thickness (if the dough is resistant, let rest 5 minutes). Drizzle the dough with olive oil.
- Top with the sliced garlic, corn kernels, fontina, and mozzarella (tearing into small



- · Bake, 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.



- Meanwhile, thinly slice the radishes into rounds.
- Thinly slice the chives.
- Quarter and deseed the lemon.
- In a bowl, combine the ricotta. half the parmesan, and a drizzle of olive oil; season with salt and pepper.
- In a separate bowl, combine the honey (kneading the packet before opening), as much of the truffle zest as you'd like, and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be.





CUSTOMIZED STEP 3 If you chose Prosciutto

- Prepare the remaining ingredients and make the hot truffle honey as directed.
- Remove the plastic lining between the slices of **prosciutto**.

4 Finish & serve your dish

- · While the pizza rests, in a large bowl, combine the arugula, sliced radishes, the juice of 2 lemon wedges, and 2 teaspoons of olive oil. Season with salt and pepper; toss to
- Carefully transfer the baked pizza to a cutting board; evenly top with the seasoned ricotta, sliced chives, and hot truffle honey. Cut into equal-sized pieces.
- Serve the **finished pizza** with the **salad** on the side. Garnish the salad with the remaining parmesan. Serve the remaining lemon wedges on the side. Enjoy!



CUSTOMIZED STEP 4 If you chose Prosciutto

- Finish and serve your dish as directed, adding the prosciutto (tearing into small pieces before adding) to the pizza after the ricotta.

