

# Prosciutto & Spinach Focaccia Pizza

with Spicy Ranch-Dressed Salad

4 SERVINGS

20-30 MINS

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## Ingredients

 6 oz Prosciutto

 5 oz Baby Spinach

 1 8-oz can Tomato Sauce

 4 oz Fresh Mozzarella Cheese

 1 piece Focaccia Bread

 2 Persian Cucumbers

 1 Tbsp Calabrian Chile Paste

 3 Tbsps Ranch Dressing

 2 cloves Garlic

 1 head Green or Red Leaf Lettuce

 4 oz Shredded Fontina Cheese



Serve with Blue Apron wine that has this symbol  
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## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 475°F.
- Wash and dry the fresh produce.
- Halve the **bread** horizontally.
- Peel and roughly chop **2 cloves of garlic**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Cook the spinach

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **spinach**. Cook, stirring frequently, 1 to 2 minutes, or until wilted.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 3 Assemble & bake the pizza

- Transfer the **halved bread** to a sheet pan, cut side up.
- Evenly top with the **tomato sauce, fontina, mozzarella** (tearing into small pieces before adding), **cooked spinach**, and a drizzle of **olive oil**.
- Bake, rotating the sheet pan halfway through, 14 to 16 minutes, or until the bread is lightly browned and the cheese is melted.
- Remove from the oven.
- Let stand at least 2 minutes, then carefully transfer to a cutting board.



## 4 Prepare the remaining ingredients

- Meanwhile, roughly chop the **lettuce**.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- Combine the **chopped lettuce** and **sliced cucumbers** in a large bowl.
- In a separate bowl, combine the **ranch dressing** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- Remove the plastic lining between the slices of **prosciutto**.



## 5 Finish & serve your dish

- Just before serving, add the **dressing** to the bowl of **prepared lettuce and cucumbers**. Toss to coat. Taste, then season with salt and pepper if desired.
- Cut the **baked pizza** into equal-sized pieces. Top with the **prosciutto** (tearing into pieces before adding).
- Serve the **finished pizza** with the **salad** on the side. Enjoy!

