

# Fontina & Pepper Focaccia Bread Pizza

with Spicy Garlic Oil

3 SERVINGS | 30-40 MINS

 **Blue Apron**  
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



½ oz Pickled Peppadew Peppers



1 8-oz can Tomato Sauce



1 piece Focaccia Bread



1 clove Garlic



4 oz Shredded Fontina Cheese



1 Tbsp Italian Seasoning<sup>1</sup>



4 oz Sweet Peppers



1 Tbsp Capers



¼ cup Grated Parmesan Cheese



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup> Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 475°F.
- Halve the **bread** horizontally.
- In a bowl, combine the **tomato sauce** and **Italian seasoning**; season with salt and pepper.
- Wash and dry the **sweet peppers**. Cut off and discard the stems; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Roughly chop the **peppadew peppers**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.



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

## ↔ ADDITIONAL STEP *If you chose Pork Sausage*

- In a medium pan (nonstick, if you have one), 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 & bake the pizza

- Place the **halved bread** on a sheet pan, cut side up.
- Evenly top with the **seasoned tomato sauce**, **fontina**, **sliced sweet peppers**, **chopped peppadew peppers**, **capers**, and **half the parmesan**; season with salt and pepper.



## Step 2 continued:

- Bake the **pizza** 15 to 17 minutes, or until the cheese is melted and the edges of the bread are lightly browned and crispy.
- Carefully transfer to a cutting board and let rest at least 2 minutes.

## ↔ CUSTOMIZED STEP 2 *If you chose Pork Sausage*

- Assemble and bake the pizza as directed, topping with the **cooked sausage** after the fontina.

## 3 Make the spicy garlic oil

- Meanwhile, in a bowl, combine **2 tablespoons of olive oil**, as much of the **garlic paste** as you'd like, and as much of the **red pepper flakes** as you'd like, depending on how spicy you'd like the pizza to be. Season with salt and pepper.



## 4 Finish the pizza & serve your dish

- Cut the **baked pizza** into equal-sized pieces.
- Evenly drizzle with the **spicy garlic oil**.
- Serve the **finished pizza** garnished with the **remaining parmesan**. Enjoy!

