

Three-Cheese Flatbread

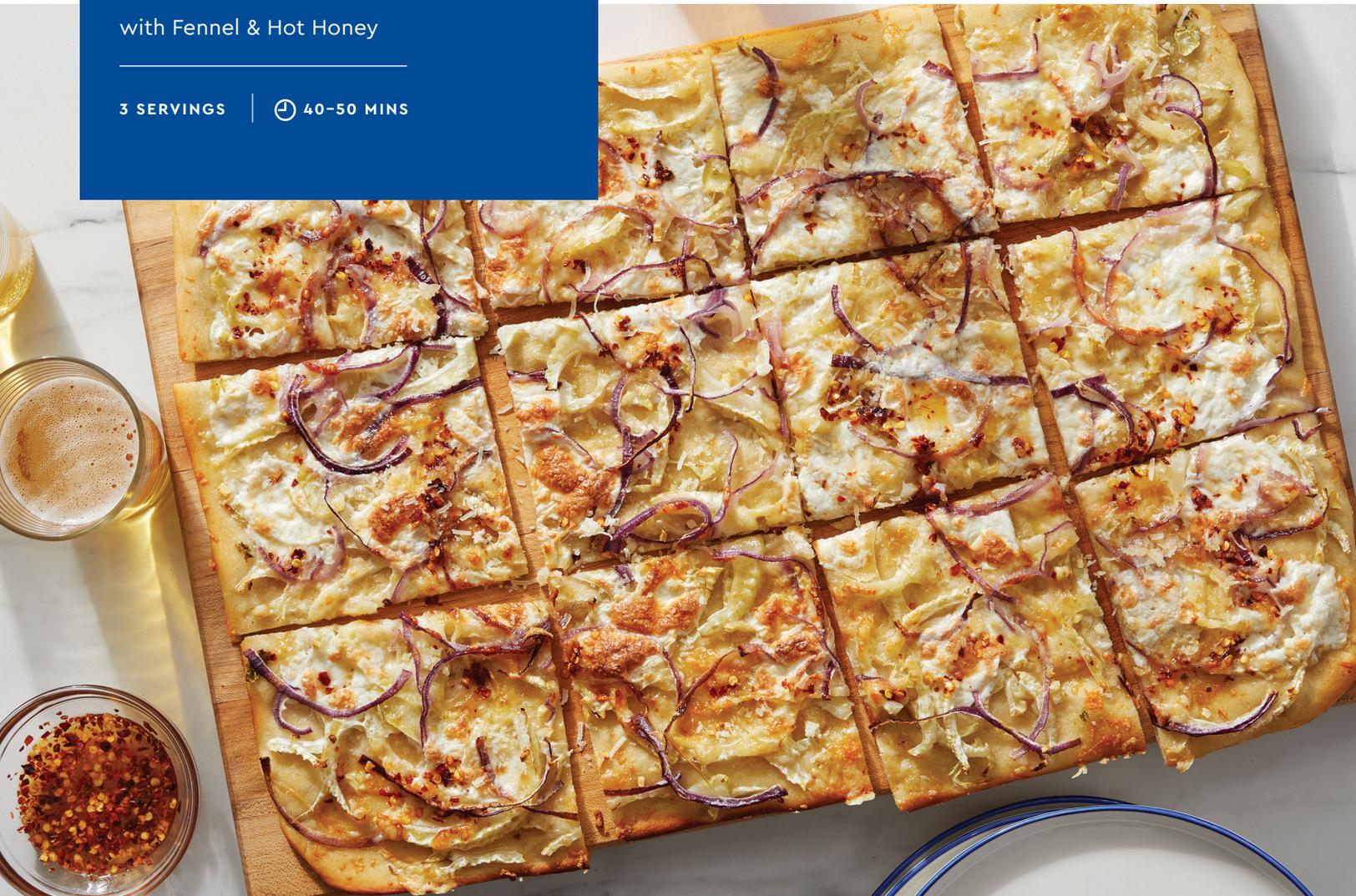
with Fennel & Hot Honey

3 SERVINGS

⌚ 40-50 MINS

 Blue Apron

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 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients

ADDED:

 3 oz Prosciutto 

 4 oz Fresh Mozzarella Cheese

 2 Tbsps Honey

 16 oz Pizza Dough

 1 Fennel Bulb

 2 oz Fontina Cheese

 ¼ tsp Crushed Red Pepper Flakes

 1 Red Onion

 2 cloves Garlic

 0.7 oz Grana Padano Cheese

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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.
- Cut off and discard any stems from the **fennel**; halve, core, and thinly slice the bulb.
- Halve, peel, and thinly slice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **fontina** on the large side of a box grater.
- Grate the **Grana Padano** on the small side of a box grater.



2 Assemble & bake the flatbread

- Lightly oil a sheet pan.
- Using your hands, gently stretch the **dough** to about ¼-inch thickness. Carefully center the dough on the sheet pan. Shape towards the edges of the pan, maintaining an even thickness (if the dough is resistant, let rest 5 minutes).
- Evenly top with the **sliced fennel, sliced onion, chopped garlic, grated fontina, mozzarella** (tearing into bite-sized pieces before adding), and **half the grated Grana Padano**. Drizzle with **olive oil** and season with salt and pepper.
- Bake, rotating the sheet pan halfway through, 17 to 19 minutes, or until the edges are lightly browned and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes.



3 Make the hot honey

- Meanwhile, in a bowl, whisk together the **honey** (kneading the packet before opening), **½ teaspoon of warm water**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.



4 Finish & serve your dish

- Transfer the **baked flatbread** to a cutting board; cut into equal-sized pieces.
- Drizzle with the **hot honey**.
- Serve the **finished flatbread** garnished with the **remaining grated Grana Padano**. Enjoy!



CUSTOMIZED STEP 4 If you chose Prosciutto

- Remove the plastic lining between the slices of **prosciutto**.
- Transfer the **baked flatbread** to a cutting board; cut into equal-sized pieces.
- Top with the **prosciutto** (tearing into bite-sized pieces before adding), then drizzle with the **hot honey**.
- Serve the **finished flatbread** garnished with the **remaining grated Grana Padano**. Enjoy!

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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