

# Three-Cheese Flatbread

with Fennel & Hot Honey

3 SERVINGS | 40-50 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:

 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

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

## 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.



\*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 1/4-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), **1/2 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!