

Yellow Tomato & Basil Pesto Pizza

with Hot Honey Romanesco Cauliflower

4 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 for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:

 3 oz Prosciutto 


 4 oz Shredded Fontina Cheese

 4 tsps Honey

 22 oz Pizza Dough

 1 14-oz can Whole Peeled Yellow Tomatoes

 ½ lb Fresh Mozzarella Cheese

 ¼ tsp Crushed Red Pepper Flakes

 1 head Romanesco Cauliflower

 1 clove Garlic

 ⅓ cup Basil Pesto



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

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & make the sauce

- Remove the **dough** and **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 475°F.
- Place the **tomatoes** in a bowl; gently break apart with your hands.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **crushed tomatoes** and **garlic paste**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



2 Assemble the pizza

- 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).
- Leaving a 1-inch border around the edges, evenly top the prepared dough with the **sauce**, **mozzarella** (tearing into small pieces before adding), and **fontina**. Season with salt and pepper.



3 Prepare & roast the cauliflower

- Wash and dry the **cauliflower**. Remove the leaves; cut lengthwise through the core into 1-inch-thick steaks (keeping them as intact as possible).
- Place on a separate sheet pan. Drizzle with **olive oil** and season with salt and pepper; carefully turn to coat. Arrange in an even layer.
- Roast 25 to 27 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



4 Bake the pizza

- Meanwhile, bake the **pizza**, 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.



5 Finish & serve your dish

- Evenly top the **baked pizza** with the **pesto**. Carefully transfer to a cutting board and cut into equal-sized pieces.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **1 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.
- Serve the **finished pizza** with the **roasted cauliflower** on the side. Drizzle the cauliflower with the **hot honey**. Enjoy!



🔄 CUSTOMIZED STEP 5 If you chose Prosciutto

- Finish and serve your dish as directed, topping with the **prosciutto** (removing the plastic lining between the slices and tearing into bite-sized pieces before adding) before the pesto.