# Yellow Tomato & **Basil Pesto Pizza**



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**Customized ingredients** 

ADDED:



ಶ 3 oz Prosciutto 🔄

4 oz Shredded

Fontina Cheese

4 tsps Honey



1 14-oz can Whole

22 oz Pizza Dough

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or

at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.\*



Peeled Yellow Tomatoes



1/2 lb Fresh Mozzarella Cheese



1/4 tsp Crushed Red Pepper Flakes



1 head Romanesco Cauliflower



1 clove Garlic



1/3 cup Basil Pesto



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

#### Cook along on the app

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#### "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.
- $\bullet$  Turn off the heat. Taste, then season with salt and pepper if desired.

### 2 Assemble the pizza

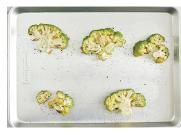
- Lightly oil a sheet pan.
- · Using your hands, gently stretch the dough to about 1/4-inch thickness.
- · Carefully center the dough on the sheet pan. Shape towards the edges of the pan, maintaining an even thickness (if the dough is resistant, let rest 5 minutes).



• 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 equalsized 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 bitesized pieces before adding) before the pesto.

