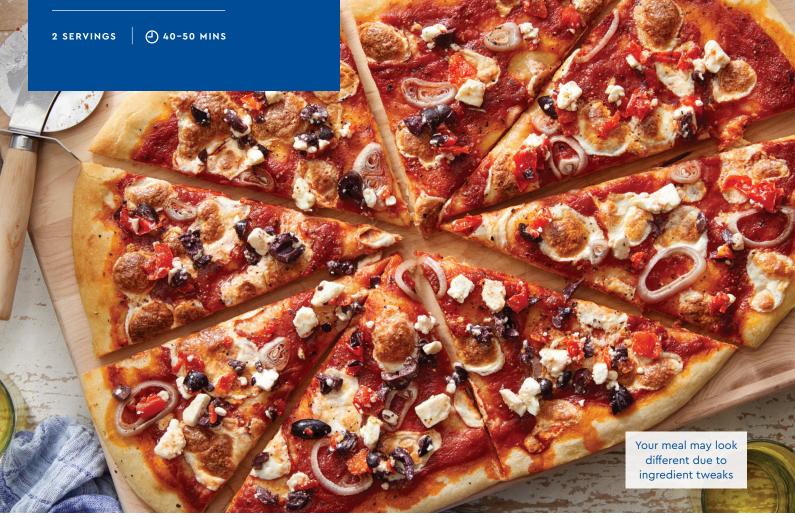




blueapron.com







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.\*

#### **Ingredients**

**Customized ingredients** 

ADDED:









16 oz Pizza Dough



1 Shallot



2 oz Fontina Cheese



1/4 tsp Crushed Red Pepper Flakes



1 14-oz can Whole **Peeled Tomatoes** 



2 cloves Garlic



4 oz Fresh Mozzarella Cheese



## 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.



#### "Alexa, find Blue Apron recipes."

## Prepare the ingredients

- Remove the dough from the refrigerator to bring to room temperature.
- · Place an oven rack in the center of the oven; preheat to 475°F.
- Peel and roughly chop 2 cloves of garlic.
- Drain the tomatoes. Place in a large bowl and gently break apart with your hands.
- Grate the **fontina** on the large side of a box grater.
- Peel and thinly slice the **shallot**.

### 2 Make the sauce

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high
- Add the chopped garlic and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.



- Add the crushed tomatoes (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

# 3 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).



#### Step 3 continued:

- Leaving a 1-inch border around the edges, evenly spread the sauce onto the dough.
- Evenly top with the **mozzarella** (tearing into small pieces before adding), grated fontina, and sliced shallot (separating the layers before adding). Season with salt and pepper.

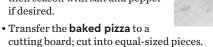
## 4 Bake the pizza

- Bake the pizza, rotating the sheet pan halfway through, 14 to 19 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

- · Meanwhile, roughly chop the olives.
- Roughly chop the peppers.
- Combine in a bowl; drizzle with olive oil and season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.





# **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 pieces before adding).



