

Garlic Ricotta Pizza

with Peppers & Olives

3 SERVINGS

35-45 MINS

 **Blue Apron**
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Ingredients


Customized ingredients

ADDED:


 3 oz Prosciutto 


 ½ cup Part-Skim Ricotta Cheese


 ¼ cup Grated Romano Cheese

 16 oz Pizza Dough

 2 cloves Garlic

 4 oz Fresh Mozzarella Cheese

 ¼ tsp Crushed Red Pepper Flakes

 1 14.5-oz can Crushed Tomatoes

 1 Aloha Pepper

 1 oz Pitted Niçoise Olives

 1 tsp Whole Dried Oregano

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Aloha Peppers



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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 **2 cloves of garlic**. Roughly chop 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- In a bowl, combine the **ricotta** and **as much of the garlic paste as you'd like**; season with salt and pepper.
- Wash and dry the **pepper**; cut off and discard the stem. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **olives**.



2 Make the sauce

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**, **oregano**, 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 the garlic is slightly softened.
- Add the **tomatoes** (carefully, as the liquid may splatter). Cook, stirring frequently, 5 to 6 minutes, or until the liquid 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).
- Leaving a 1-inch border around the edges, evenly spread the **sauce** onto the prepared dough.
- Evenly top with the **sliced pepper, olives**, and **mozzarella** (tearing into small pieces before adding); season with salt and pepper.



4 Bake the pizza & serve your dish

- Bake the **pizza** 14 to 19 minutes, or until the cheese is melted and the crust is golden brown.
- Carefully transfer to a cutting board and let stand at least 2 minutes. Cut into equal-sized pieces.
- Evenly top the **finished pizza** with the **romano** and **garlic ricotta**. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Prosciutto

- Bake the pizza as directed in Step 4.
- Meanwhile, discard the plastic lining between the slices of **prosciutto**.
- Carefully transfer the baked pizza to a cutting board and let stand at least 2 minutes. Cut into equal-sized pieces.
- Evenly top the **finished pizza** with the **prosciutto** (tearing into bite-sized pieces before adding), **romano**, and **garlic ricotta**. 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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