Three-Cheese Pizza

with Caramelized Onion

3 SERVINGS | 35–45 MINS

Blue Apron
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Ingredients

Customized ingredients

ADDED:

- 3 oz Prosciutto
- 0.7 oz Grana Padano Cheese
- 1 Tbsp Apple Cider Vinegar or Verjus Blanc
- ¼ tsp Crushed Red Pepper Flakes
- 16 oz Pizza Dough
- 2 cloves Garlic
- 4 oz Shredded Fontina Cheese
- 2 tsps Honey
- 1 Sweet or Yellow Onion
- 4 oz Fresh Mozzarella Cheese
- 1 8-oz can Tomato Sauce
- 1 Tbsp Italian Seasoning[1]

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

*Ingredients may be replaced and quantities may vary.

LIGHT & BRIGHT

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COOK ALONG WITH alexa

"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.
- Peel and roughly chop **2 cloves of garlic**.
- Tear the **mozzarella** into small pieces.
- Grate the **Grana Padano** on the small side of a box grater.

2 Make the sauce

- In a small pot, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Add the **tomato sauce** (carefully, as the liquid may splatter) and **Italian seasoning**; 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.

3 Assemble & bake the pizza

- Lightly oil a sheet pan.
- Using your hands, gently stretch the **dough** to about ¼-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, spread the **sauce** onto the prepared dough.
- Evenly top with the **fontina**, **mozzarella pieces**, and **half the grated Grana Padano**; season with salt and pepper.
- Bake, rotating the sheet pan halfway through, 15 to 20 minutes, or until the cheese is melted and the crust is golden brown.
- Remove from the oven and let stand at least 2 minutes.

4 Caramelize the onion

- Meanwhile, halve, peel, and thinly slice the **onion**.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened.
- Add the **vinegar or verjus** (carefully, as the liquid may splatter), **honey** (kneading the packet before opening), 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 frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.

5 Finish the pizza & serve your dish

- Transfer the **baked pizza** to a cutting board.
- Evenly top with the **caramelized onion** and **remaining grated Grana Padano**.
- Cut the **finished pizza** into equal-sized pieces. Enjoy!

CUSTOMIZED STEP 5 *If you chose Prosciutto*

- Finish the pizza and serve your dish as directed, topping with the **prosciutto** (removing the plastic linings between the slices and tearing into small pieces before adding).

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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