

French Bread Pizzas

with Kale Caesar Salad

2 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  icon) and instructions tailored to you.*


Ingredients


Customized ingredients

ADDED:

 3 oz Prosciutto 

 6 oz Kale


 4 oz Fresh Mozzarella Cheese

 ½ oz Pickled Peppadew Peppers

 1 Tbsp Sherry Vinegar


 2 Sandwich Rolls

 4 oz Mushrooms

 ¼ cup Grated Parmesan Cheese


 1 Tbsp Capers

 2 Tbsps Mayonnaise

 1 8-oz can Tomato Sauce

 1 clove Garlic

 1 oz Pitted Niçoise Olives

 1 ½ tps Calabrian Chile Paste

 1 tsp Whole Dried Oregano



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 the ingredients & marinate the kale

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel **1 clove of garlic**. Using a zester or the small side of a box grater, finely grate the clove into a paste.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- In a large bowl, whisk together the **mayonnaise, capers, vinegar, half the parmesan, 1 tablespoon of olive oil**, and **as much of the garlic paste as you'd like**. Season with salt and pepper.
- Add the **chopped kale**; using your hands, massage the kale until slightly softened. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



2 Prepare the remaining ingredients & make the sauce

- Meanwhile, halve the **rolls**.
- Cut the **mushrooms** into bite-sized pieces.
- In a bowl, combine the **tomato sauce, oregano**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.
- Roughly chop the **peppers**.
- Roughly chop the **olives**.



3 Roast the mushrooms & toast the rolls

- Place the **mushroom pieces** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Arrange in an even layer on one side of the sheet pan.
- Place the **halved rolls**, cut side up, on the other side of the sheet pan. Drizzle with **olive oil** and season with salt and pepper.



For easier cleanup, line your sheet pan with foil.

Step 3 continued:

- Toast in the oven 4 to 6 minutes, or until the rolls are lightly browned around the edges and the mushrooms are tender when pierced with a fork.
- Leaving the oven on, remove from the oven.

4 Make the pizzas & serve your dish

- Carefully top the **toasted rolls** with the **sauce, roasted mushrooms, mozzarella** (tearing into small pieces before adding), **chopped peppers**, **chopped olives**, and **remaining parmesan**. Drizzle with **olive oil** and season with salt and pepper.
- Bake the **pizzas** 12 to 14 minutes, or until the rolls are crispy and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **baked pizzas** with the **marinated kale salad** on the side. Enjoy!



CUSTOMIZED STEP 4 If you chose Prosciutto

- Make the pizzas and serve your dish as directed, carefully topping each baked pizza with the **prosciutto** (removing the plastic lining between the slices and tearing into bite-sized pieces before adding).