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### **Ingredients**

**Customized ingredients** 







6 oz Kale



4 oz Fresh Mozzarella Cheese



1/2 oz Pickled **Peppadew Peppers** 



1 Tbsp Sherry Vinegar



2 Sandwich Rolls



4 oz Mushrooms



1/4 cup Grated Parmesan Cheese



1 Tbsp Capers



2 Tbsps Mayonnaise



1 8-oz can Tomato



1 clove Garlic



1 oz Pitted Niçoise Olives



1 ½ tsps Calabrian Chile Paste



1 tsp Whole Dried Oregano



## Cook along on the app

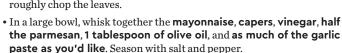
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### "Alexa, find Blue Apron recipes."

# 1 Prepare the ingredients & marinate the kale

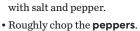
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel 1 clove of garlic. Using a zester or the small side of a box grater, finely grate the clove into a paste.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.



• 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.



- · Meanwhile, halve the rolls.
- Cut the mushrooms into bitesized 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 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.



#### 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
- · 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!



- 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).

