

Three-Cheese Pizza

with Creamy Tomato Sauce & Arugula Salad

4 SERVINGS

⌚ 45-55 MINS

 **Blue Apron**
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Ingredients

Customized ingredients

ADDED:



3 oz Prosciutto 🔄



2 Peaches



4 oz Fresh Mozzarella Cheese



2 Tbsps Red Wine Vinegar



2 Tbsps Sliced Roasted Almonds



22 oz Pizza Dough



1 oz Pickled Peppadew Peppers



4 oz Fontina Cheese



2 Tbsps Mascarpone Cheese



1 tsp Whole Dried Oregano



2 cloves Garlic



4 oz Arugula



¼ cup Grated Parmesan Cheese



1 8-oz can Tomato Sauce



1 Tbsp Italian Seasoning¹

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



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



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 constantly, 30 seconds to 1 minute, or until softened and fragrant.
- Add the **tomato sauce** (carefully, as the liquid may splatter) and **oregano**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat. Stir in the **mascarpone** until combined. 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 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, spread the **sauce** onto the **prepared dough**. Evenly top with the **grated fontina**, **mozzarella pieces**, and **half the parmesan**; season with salt and pepper.
- Bake 17 to 22 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 Prepare the remaining ingredients

- Meanwhile, wash and dry the fresh produce.
- Roughly chop the **peppers**.
- Halve, pit, and thinly slice the **peaches**.
- To make the vinaigrette, in a large bowl, combine the **Italian seasoning**, **vinegar**, and **1 tablespoon of olive oil**.



5 Make the salad

- Just before serving, to the bowl of **vinaigrette**, add the **arugula**, **chopped peppers**, **sliced peaches**, and **almonds**; season with salt and pepper. Toss to combine; taste, then season with salt and pepper if desired.



6 Finish the pizza & serve your dish

- Transfer the **baked pizza** to a cutting board and cut into equal-sized pieces. Top with the **remaining parmesan**.
- Serve the **finished pizza** with the **salad** on the side. Enjoy!



↔ CUSTOMIZED STEP 6 If you chose Prosciutto

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

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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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