

# Olive & Feta Cheese Pizza

with Spicy Tomato Sauce

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](https://blueapron.com) for ingredients (denoted with an  icon) and instructions tailored to you.\*

## Ingredients

*Customized ingredients*

ADDED:

 3 oz Prosciutto 


 1 oz Sliced Roasted Red Peppers


 1 oz Pitted Niçoise Olives

 16 oz Pizza Dough


 1 Shallot

 1 ½ oz Feta Cheese

 ¼ tsp Crushed Red Pepper Flakes

 1 14-oz can Whole Datterini Tomatoes

 2 cloves Garlic

 4 oz Fresh Mozzarella Cheese



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

\*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 and roughly chop **2 cloves of garlic**.
- Drain the **tomatoes**. Place in a large bowl and gently break apart with your hands.
- Peel and thinly slice the **shallot**.



## 2 Make the sauce

- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped garlic** 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 slightly softened.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until the sauce 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).



### Step 3 continued:

- Leaving a 1-inch border around the edges, evenly spread the **sauce** onto the dough.
- Evenly top with the **mozzarella** (tearing into small pieces before adding) and **sliced shallot** (separating the layers before adding). Season with salt and pepper.

## 4 Bake the pizza

- Bake the **pizza**, rotating the sheet pan halfway through, 14 to 19 minutes, or until the cheese is melted and the crust is golden brown.
- Remove from the oven and let stand at least 2 minutes.



## 5 Finish & serve your dish

- Meanwhile, crumble the **feta**.
- Roughly chop the **olives**.
- Roughly chop the **peppers**.
- Combine in a bowl; drizzle with **olive oil** and season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Transfer the **baked pizza** to a cutting board; cut into equal-sized pieces.
- Serve the **pizza** topped with the **feta-olive mixture**. Enjoy!



### ↺ CUSTOMIZED STEP 5 If you chose Prosciutto

- Finish 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).