

Yellow Tomato & Basil Pesto Pizza

with Spicy Maple Cauliflower

4 SERVINGS

40-50 MINS

 **Blue Apron**

blueapron.com



Ingredients*

Customized ingredients

ADDED:

 3 oz Prosciutto 

 4 oz Shredded Fontina Cheese

 1 14-oz can Whole Peeled Yellow Tomatoes

 22 oz Pizza Dough

 1 clove Garlic

 1/3 cup Basil Pesto

 1 head Cauliflower

 1/2 lb Fresh Mozzarella Cheese

 1 1/2 Tbsps Spicy Maple Syrup

 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 & make the sauce

- Remove the **dough** from the refrigerator to bring to room temperature.
- Preheat the oven to 475°F.
- Place the **tomatoes** in a bowl; gently break apart with your hands.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **crushed tomatoes** and **garlic paste**; 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.



2 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).
- Leaving a 1-inch border around the edges, evenly top with the **sauce**, **mozzarella** (tearing into small pieces before adding), and **fontina**. Season with salt and pepper.



3 Prepare & roast the cauliflower

- Wash and dry the **cauliflower**. Remove the leaves; cut lengthwise through the stem into 1-inch-thick steaks (keeping them as intact as possible).
- Place on a separate sheet pan. Drizzle with **olive oil** and season with salt and pepper; carefully turn to coat. Arrange in an even layer.
- Roast 25 to 27 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



4 Bake the pizza

- Meanwhile, bake the **pizza**, rotating the sheet pan halfway through, 20 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.



5 Finish & serve your dish

- Evenly top the **baked pizza** with the **pesto**.
- Carefully transfer to a cutting board and cut into equal-sized pieces.
- Serve the **finished pizza** with the **roasted cauliflower** on the side. Drizzle the cauliflower with the **maple syrup**. Enjoy!



↻ CUSTOMIZED STEP 5 *If you chose Prosciutto*

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