

Garlic Ricotta Pizza

with Bell Pepper & Olives

3 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com




Ingredients*

Customized ingredients

ADDED:



3 oz Diced Pancetta 



4 oz Fresh Mozzarella Cheese



1 14.5-oz can Crushed Tomatoes



16 oz Pizza Dough



1 Bell Pepper



½ cup Part-Skim Ricotta Cheese



1 tsp Whole Dried Oregano



2 cloves Garlic



1 oz Pitted Niçoise Olives



¾ cup Grated Parmesan Cheese



¾ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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*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 **2 cloves of garlic**. Roughly chop 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- In a bowl, combine the **ricotta** and **as much of the garlic paste as you'd like**; season with salt and pepper.
- Wash and dry the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the **olives**.



ADDITIONAL STEP *If you chose Pancetta*

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

2 Make the sauce

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**, **oregano**, 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 the garlic is slightly softened.



Step 2 continued:

- Add the **tomatoes** (carefully, as the liquid may splatter). Cook, stirring frequently, 5 to 6 minutes, or until the liquid is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 2 *If you chose Pancetta*

- Make the sauce as directed, using the pan of reserved fond.

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).
- Leaving a 1-inch border around the edges, evenly spread the **sauce** onto the prepared dough.
- Evenly top with the **sliced pepper**, **chopped olives**, and **mozzarella** (tearing into small pieces before adding); season with salt and pepper.



4 Bake the pizza & serve your dish

- Bake the **pizza** 14 to 19 minutes, or until the cheese is melted and the crust is golden brown.
- Carefully transfer to a cutting board and let stand at least 2 minutes.
- Cut into equal-sized pieces.
- Evenly top the **finished pizza** with the **parmesan** and **garlic ricotta**. Enjoy!



CUSTOMIZED STEP 4 *If you chose Pancetta*

- Bake the pizza and serve your dish as directed, topping with the **cooked pancetta**.