

Feta-Mozzarella Pizza

with Romesco Sauce & Spinach

4 SERVINGS

⌚ 45-55 MINS



 **Blue Apron**
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Ingredients*

Customized ingredients


ADDED:

 3 oz Prosciutto 


 1 oz Pitted Niçoise Olives

 6 Tbsps Romesco Sauce¹


 22 oz Pizza Dough


 ½ lb Grape Tomatoes

 3 oz Feta Cheese

 2 Tbsps Red Wine Vinegar

 1 Red Onion

 5 oz Baby Spinach

 ½ lb Fresh Mozzarella Cheese

 1 tsp Whole Dried Oregano



Serve with Blue Apron wine that has this symbol
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¹. contains almonds

*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.
- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Halve the **tomatoes**. Place in a bowl; drizzle with **olive oil** and season with salt and pepper.
- Roughly chop the **olives**.
- In a bowl, combine the **feta** (crumbling before adding), **chopped olives**, **oregano**, and **1 tablespoon of olive oil**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.



2 Cook the onion & spinach

- In a medium pan (nonstick, if you have one) heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted.
- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off.
- Turn off the heat.



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, spread the **romesco sauce** onto the prepared dough.
- Evenly top with the **seasoned tomatoes**, **cooked onion and spinach**, and **mozzarella** (tearing into small pieces before adding). Drizzle with **olive oil** and season with salt and pepper.



4 Bake the pizza & serve your dish

- Bake the **pizza**, rotating the sheet pan halfway through, 17 to 22 minutes, or until the dough is lightly browned and the cheese is melted.
- Remove from the oven.
- Let stand at least 2 minutes, then top with the **marinated feta**.
- Carefully transfer to a cutting board; cut into equal-sized pieces. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Prosciutto

- Bake 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).