

Zucchini Focaccia Pizza

with Pesto & Tomato Sauce

3 SERVINGS

⌚ 35-45 MINS


 **Blue Apron**
blueapron.com




Ingredients*

Customized ingredients

ADDED:


 3 oz Prosciutto 

 4 oz Fresh Mozzarella Cheese


 1 tsp Whole Dried Oregano

 1 piece Focaccia Bread

 1 Zucchini

 1 8-oz can Tomato Sauce

 1 clove Garlic

 1 oz Pickled Peppadew Peppers

 1/3 cup Basil Pesto



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

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **zucchini**; halve lengthwise, then thinly slice crosswise.
- Halve the **bread**.
- Roughly chop the **peppers**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste. Place in a medium bowl; add the **tomato sauce**. Season with salt and pepper; stir to combine.



2 Assemble & bake the pizza

- Place the **halved bread** on a sheet pan, cut side up.
- Evenly top both halves with the **seasoned tomato sauce**, **sliced zucchini**, **cheese** (tearing into small pieces before adding), **oregano**, and **chopped peppers**. Season with salt and pepper.
- Bake 19 to 21 minutes, or until lightly browned and the cheese is melted.
- Remove from the oven. Let stand at least 2 minutes.



For easier cleanup, line your sheet pan with foil.

3 Finish & serve your dish

- Evenly top the **baked pizza** with the **pesto**.
- Transfer to a cutting board. Cut into equal-sized pieces. Enjoy!



CUSTOMIZED STEP 3 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 small pieces before adding).