

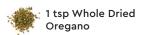
Ingredients*

Customized ingredients

ADDED:









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

Cook along on the app

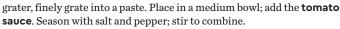
The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the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



"Alexa, find Blue Apron recipes."

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



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.

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).

