

Three Cheese Pizza

with Caramelized Onion

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com




Ingredients*

Customized ingredients


ADDED:

 3 oz Prosciutto 


 2 oz Fontina Cheese

 1 8-oz can Tomato Sauce

 1 Tbsp Italian Seasoning¹


 16 oz Pizza Dough


 1 Yellow Onion


 0.7 oz Grana Padano Cheese

 2 tsps Honey

 2 cloves Garlic

 4 oz Fresh Mozzarella Cheese

 1 Tbsp Apple Cider Vinegar

 ¼ tsp Crushed Red Pepper Flakes



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

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¹ Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **dough** and **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 475°F.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **fontina** on the large side of a box grater.
- Tear the **mozzarella** into small pieces.
- Grate the **Grana Padano** on the small side of a box grater.



2 Make the sauce

- In a small pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **tomato sauce** (carefully, as the liquid may splatter) and **Italian seasoning**; 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.



3 Assemble & bake 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).



Step 3 continued:

- Leaving a 1-inch border around the edges, spread the **sauce** onto the prepared dough. Evenly top with the **grated fontina**, **mozzarella pieces**, and **half the grated Grana Padano**; season with salt and pepper.
- Bake, rotating the sheet pan halfway through, 14 to 19 minutes, or until the cheese is melted and the crust is golden brown.
- Remove from the oven and let stand at least 2 minutes.

4 Caramelize the onion

- Meanwhile, halve, peel, and thinly slice the **onion**.
- 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, 8 to 10 minutes, or until lightly browned and softened.
- Add the **vinegar** (carefully, as the liquid may splatter), **honey** (kneading the packet before opening), 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 frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish the pizza & serve your dish

- Transfer the **baked pizza** to a cutting board.
- Evenly top with the **caramelized onion** and **remaining grated Grana Padano**.
- Cut the **finished pizza** into equal-sized pieces. Enjoy!



🔄 CUSTOMIZED STEP 5 If you chose Prosciutto

- Finish the pizza and serve your dish as directed, topping with the **prosciutto** (removing the plastic lining between the slices and tearing into small pieces before adding).