

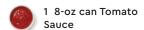
Ingredients*

Customized ingredients

ADDED:



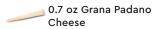
























Cook along on the app

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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



salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until slightly

 \bullet 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).

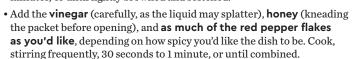


Step 3 continued:

- 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
- 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.



• 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!





- 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).





