

Ingredients*

Customized ingredients

ADDED:





16 oz Pizza Dough



1 clove Garlic



1 Fennel Bulb



1 Red or Yellow Onion



1 bunch Rosemary



4 oz Fresh Mozzarella Cheese



1 8-oz can Tomato Sauce



1/4 tsp Crushed Red Pepper Flakes



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

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"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.
- Pick the rosemary leaves off the stems; keeping half the leaves whole, roughly chop the remaining leaves.



- Peel 1 clove of garlic; using a zester or the small side of a box grater, finely grate into a paste.
- Halve, peel, and thinly slice the onion.
- Cut off and discard any stems from the **fennel**; halve, core, and thinly slice the bulb.
- Combine the sliced onion and sliced fennel in a bowl.

2 Cook the sauce

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the tomato sauce (carefully, as the liquid may splatter) and chopped rosemary leaves. Season with salt, pepper, 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 occasionally, 3 to 4 minutes, or until slightly thickened.

- Transfer to a bowl; stir in the garlic paste. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.

3 Cook the vegetables

- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced onion and fennel; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until lightly browned and softened.



• Turn off the heat. Taste, then season with salt and pepper if desired.

4 Assemble & bake the pizza

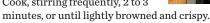
- · Lightly oil a sheet pan.
- · Using your hands, gently stretch the dough to about 1/4-inch thickness. Carefully center the dough on the sheet pan. Shape towards the edges of the pan, maintaining an even thickness (if the dough is resistant, let rest 5 minutes).



- Leaving a 1-inch border around the edges, spread the cooked sauce onto the prepared dough. Evenly top with the cooked vegetables and cheese (tearing into small pieces before adding). Drizzle with olive oil and season with salt and pepper.
- Bake the pizza, 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.

5 Fry the rosemary & serve your dish

- Meanwhile, wipe out the pan used to cook the vegetables.
- · In the same pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a rosemary leaf sizzles immediately when added, add the whole rosemary leaves. Cook, stirring frequently, 2 to 3





- Transfer the fried rosemary to a paper towel-lined plate. Immediately season with salt.
- Transfer the baked pizza to a cutting board; cut into equal-sized pieces.
- Serve the pizza topped with the fried rosemary. Enjoy!

CUSTOMIZED STEP 5 If you chose Prosciutto

- Fry the rosemary 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).

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