

Fennel & Onion Pizza

with Fried Rosemary

2 SERVINGS

45-55 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients

ADDED:

 3 oz Prosciutto 


 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

 ¼ tsp Crushed Red Pepper Flakes



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

- 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 minutes, or until lightly browned and crispy.
- 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).