

White Pizza

with Hot Honey Pineapple

3 SERVINGS

🕒 30-40 MINS

 **Blue Apron**
blueapron.com




Ingredients*

Customized ingredients

ADDED:



3 oz Diced Pancetta 



16 oz Pizza Dough



1 Red Onion



2 cloves Garlic



½ cup Part-Skim Ricotta Cheese



4 oz Fresh Mozzarella Cheese



½ cup Grated Parmesan Cheese



1 ½ tps Calabrian Chile Paste



4 oz Pineapple Spears



2 tps Honey



1 Tbsp Italian Seasoning¹



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 450°F.
- Halve, peel, and thinly slice the **onion**.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Medium dice the **pineapple**.
- In a bowl, combine the **ricotta**, **Italian seasoning**, **half the parmesan**, and **as much of the garlic paste as you'd like**; season with salt and pepper.
- In a separate bowl, combine the **honey** (kneading the packet before opening), a drizzle of **olive oil**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Add the **diced pineapple**; season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.



2 Assemble 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).
- Evenly top with the **seasoned ricotta**, **sliced onion**, and **mozzarella** (tearing into small pieces before adding). Season with salt and pepper.



3 Bake the pizza

- 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; immediately top with the **marinated pineapple**.
- Let stand at least 2 minutes.



➡ ADDITIONAL STEP *If you chose Pancetta*

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Transfer to a paper towel-lined plate.

4 Finish the pizza & serve your dish

- Transfer the **baked pizza** to a cutting board.
- Top with the **remaining parmesan**.
- Cut the **finished pizza** into equal-sized pieces. Enjoy!



➡ CUSTOMIZED STEP 4 *If you chose Pancetta*

- Finish the pizza and serve your dish as directed, topping with the **cooked pancetta**.