

# Three Cheese Pizza

with Creamy Tomato Sauce & Arugula Salad

4 SERVINGS

⌚ 45-55 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients

### ADDED:



3 oz Coppa 



22 oz Pizza Dough



2 cloves Garlic



4 oz Arugula



1 oz Pickled Peppadew Peppers



1 Blood Orange



¼ cup Grated Parmesan Cheese



2 Tbsps Mascarpone Cheese



4 oz Fontina Cheese



4 oz Fresh Mozzarella Cheese



1 8-oz can Tomato Sauce



2 Tbsps Red Wine Vinegar



2 Tbsps Sliced Roasted Almonds



1 tsp Whole Dried Oregano



1 Tbsp Italian Seasoning<sup>1</sup>

## 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** 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.



## 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 softened and fragrant.
- Add the **tomato sauce** (carefully, as the liquid may splatter) and **oregano**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat. Stir in the **mascarpone** until combined. 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).
- 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 parmesan**; season with salt and pepper.
- Bake 17 to 22 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 Prepare the remaining ingredients

- Meanwhile, wash and dry the fresh produce.
- Roughly chop the **peppers**.
- Peel and medium dice the **orange**.
- To make the vinaigrette, in a large bowl, combine the **Italian seasoning**, **vinegar**, and **1 tablespoon of olive oil**.



## 5 Make the salad

- Just before serving, to the bowl of **vinaigrette**, add the **arugula**, **chopped peppers**, **diced orange**, and **almonds**; season with salt and pepper. Toss to combine.
- Taste, then season with salt and pepper if desired.



## 6 Finish & serve your dish

- Transfer the **baked pizza** to a cutting board and cut into equal-sized pieces. Top with the **remaining parmesan**.
- Serve the **finished pizza** with the **salad** on the side. Enjoy!



## CUSTOMIZED STEP 6 If you chose Coppa

- Finish and serve your dish as directed, topping with **as much of the coppa as you'd like** (you may have extra) after the parmesan.