

Olive & Fontina Cheese Pizza

with Spicy Tomato Sauce

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients

ADDED:



3 oz Soppressata 



16 oz Pizza Dough



1 Shallot



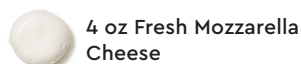
2 cloves Garlic



1 oz Sliced Roasted Red Peppers



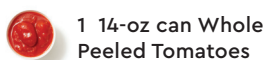
1 oz Pitted Niçoise Olives



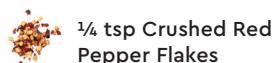
4 oz Fresh Mozzarella Cheese



2 oz Fontina Cheese



1 14-oz can Whole Peeled Tomatoes



$\frac{3}{4}$ 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.
- Peel and roughly chop **2 cloves of garlic**.
- Drain the **tomatoes**. Place in a bowl and gently break apart with your hands.
- Grate the **fontina** on the large side of a box grater.
- Peel and thinly slice the **shallot**.



2 Make the sauce

- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped garlic** 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 constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



3 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).
- Leaving a 1-inch border around the edges, evenly spread the **sauce** onto the prepared dough.
- Evenly top with the **mozzarella** (tearing into small pieces before adding), **grated fontina**, and **sliced shallot** (separating the layers before adding). Season with salt and pepper.



4 CUSTOMIZED STEP 3 If you chose Soppressata

- 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, evenly spread the **sauce** onto the prepared dough.
- Evenly top with the **mozzarella** (tearing into small pieces before adding), **grated fontina**, **sliced shallot** (separating the layers before adding), and **as much of the soppressata as you'd like** (you may have extra).

4 Bake the pizza

- 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 Finish & serve your dish

- Meanwhile, roughly chop the **olives**.
- Roughly chop the **peppers**.
- Combine in a bowl; drizzle with **olive oil** and season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.
- Transfer the **baked pizza** to a cutting board; cut into equal-sized pieces.
- Serve the **pizza** topped with the **olive-pepper mixture**. Enjoy!

