





#### Ingredients\*

**Customized ingredients** 

ADDED:





22 oz Pizza Dough



¾ lb Asparagus



1 clove Garlic



½ lb Fresh Mozzarella Cheese



4 oz Shredded Fontina Cheese



¹⁄₃ cup Basil Pesto



2 tsps Honey



1 14-oz can Whole Peeled Yellow Tomatoes



1/4 tsp Crushed Red Pepper Flakes



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

# Cook along on the app

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#### "Alexa, find Blue Apron recipes."

## 1 Make the sauce

- Remove the dough and honey from the refrigerator to bring to room temperature.
- Preheat the oven to 475°F.
- Place the **tomatoes** in a bowl; gently break apart with your hands.
- Peel 1 clove of garlic; using a zester or the small side of a box grater, finely grate into a paste.



- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the **crushed tomatoes** (carefully, as the liquid may splatter) and **garlic paste**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.

# 2 Assemble the pizza

- Lightly oil a sheet pan.
- Using your hands, gently stretch the **dough** to about ½-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 top the prepared dough with the sauce, mozzarella (tearing into small pieces before adding), and fontina. Season with salt and pepper.

# 3 Bake the pizza

- Bake the pizza, rotating the sheet pan halfway through, 20 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.



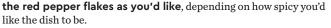
### 4 Prepare & roast the asparagus

- Meanwhile, wash and dry the asparagus. Snap off and discard the tough, woody stem ends.
- Place on a separate sheet pan.
  Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 10 to 12 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



### 5 Finish & serve your dish

- Evenly top the **baked pizza** with the **pesto**.
- Carefully transfer to a cutting board and cut into equal-sized pieces.
- In a bowl, whisk together the honey (kneading the packet before opening), 1 teaspoon of warm water, and as much of



• Serve the **finished pizza** with the **roasted asparagus** on the side. Drizzle the asparagus with the **hot honey**. Enjoy!

# CUSTOMIZED STEP 5 If you chose Prosciutto

- Finish and serve your dish as directed, topping the baked pizza with the **prosciutto** (removing the plastic lining between the slices and tearing into bite-sized pieces before adding).

