

Yellow Tomato & Basil Pesto Pizza

with Spicy Maple Cauliflower

4 SERVINGS

40-50 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage

or



3 oz Soppressata



22 oz Pizza Dough



1 14-oz can Whole Peeled Yellow Tomatoes



1 head Cauliflower



1 clove Garlic



½ lb Fresh Mozzarella Cheese



4 oz Shredded Fontina Cheese



⅓ cup Basil Pesto



1 ½ Tbsps Spicy Maple Syrup



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*Ingredients may be replaced and quantities may vary.

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1 Make the sauce

- Remove the **dough** 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.



ADDITIONAL STEP *If you chose Sausage*

- Transfer the **sauce** to a bowl.
- Rinse and wipe out the pan.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Turn off the heat.

2 Prepare & roast the cauliflower

- Wash and dry the **cauliflower**; remove the leaves. Cut lengthwise through the core into 1-inch-thick steaks (keeping them as intact as possible).
- Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; carefully turn to coat. Arrange in an even layer.
- Roast 25 to 27 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Assemble & bake the pizza

- Meanwhile, lightly oil a separate 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 top with the **sauce**, **mozzarella** (tearing into small pieces before adding), and **fontina**. Season with salt and pepper.
- Bake the **pizza**, rotating the sheet pan halfway through, 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.



CUSTOMIZED STEP 3

If you chose Sausage

- Assemble and bake the pizza as directed, topping with the **cooked sausage** after the cheeses.

If you chose Soppressata

- Meanwhile, lightly oil a separate 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 top with the **sauce**, **mozzarella** (tearing into small pieces before adding), **fontina**, and **as much of the soppressata as you'd like** (you may have extra).
- Bake the **pizza**, rotating the sheet pan halfway through, 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 Finish & serve your dish

- Evenly top the **baked pizza** with the **pesto**.
- Carefully transfer to a cutting board and cut into equal-sized pieces.
- Serve the **finished pizza** with the **roasted cauliflower** on the side. Drizzle the cauliflower with the **maple syrup**. Enjoy!

