

Two-Cheese Pizza

with Iceberg Chopped Salad

Chefs, it's pizza night! In this recipe, we're bringing you an authentic, gourmet pizzeria experience, right in the comfort of your own home. You'll dish up a thin-crust pizza topped with tomato sauce and two kinds of cheese. As a side, you'll make a tangy chopped salad using chickpeas, cherry tomatoes, feta and cucumbers. Dressed with a delicious honey vinaigrette, this salad makes the perfect pairing for a good old-fashioned slice.



Ingredients

- 1 Pound Pizza Dough
- 1 Cup Chickpeas
- 1 15-Ounce Can Tomato Sauce
- 4 Ounces Mozzarella Cheese
- 2 Stalks Celery
- 1 Red Bell Pepper
- 1 English Cucumber
- 1 Head Iceberg Lettuce
- 1 Bunch Basil

Knick Knacks

- 3 Ounces Crumbled Feta Cheese
- 2 Ounces Parmesan Cheese
- 2 Tablespoons Red Wine Vinegar
- 2 Teaspoons Honey
- 1 Teaspoon Italian Seasoning

Makes 4 Servings

About 680 Calories Per Serving

Cooking Time: 25 to 35 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/FP4

1



Prepare the ingredients:

Preheat the oven to 500°F. Wash and dry the fresh produce. Thinly slice the celery. Halve the cucumber lengthwise; using a spoon, scoop out and discard the seeds. Thinly slice the cucumber into half-moons. Remove and discard the core of the lettuce; roughly chop the leaves. Remove and discard the stem, seeds and ribs of the bell pepper; small dice the bell pepper. Grate the mozzarella and Parmesan cheeses. Pick the basil leaves off the stems; discard the stems.

2



Prepare the pizza dough:

Lightly oil a large sheet pan. On a clean, dry work surface, using a rolling pin (or wine bottle) and your hands, gently roll out and stretch the **pizza dough** to a ¼-inch thickness. Place on the oiled sheet pan; gently rub the dough into the pan to coat the bottom in oil.

3



Assemble the pizza:

Spread as much of the **tomato sauce** as you'd like (you will have extra) onto the **prepared pizza dough**, leaving the edge of the dough exposed to form a crust. Evenly top with the **grated mozzarella and Parmesan cheeses**; season with salt and pepper.

4



Bake the pizza:

Place the sheet pan in the oven and bake 12 to 14 minutes, turning halfway through, or until the mozzarella cheese has melted, the crust is lightly browned and the dough is cooked through. Remove from the oven and set aside to cool slightly before serving.

5



Make the vinaigrette & salad:

While the pizza bakes, in a small bowl, combine the **honey, vinegar and Italian seasoning**; season with salt and pepper to taste. Slowly whisk in **1 tablespoon of olive oil** until well combined. In a large bowl, combine the **lettuce, bell pepper, chickpeas, cucumber and celery**. Add enough of the **vinaigrette** to coat the greens (you may have extra); toss gently to mix. Transfer to a serving bowl and top with the **feta cheese**.

6



Serve your dish:

Transfer the **pizza** to a serving platter. Garnish with the **basil** (roughly chopping the leaves just before adding). Serve with the **salad** on the side. Enjoy!