

Brussels Sprout Focaccia Pizza

with Fontina & Caramelized Onion

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



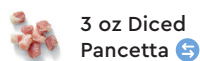
🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🍷 icon) and instructions tailored to you.*

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

Ingredients

Customized ingredients

ADDED:



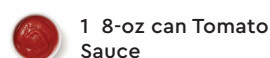
3 oz Diced Pancetta 🍷



1 clove Garlic



1 Navel Orange



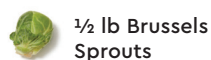
1 8-oz can Tomato Sauce



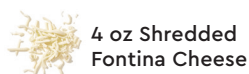
2 Tbsps Sherry Vinegar



1 piece Focaccia Bread



1/2 lb Brussels Sprouts



4 oz Shredded Fontina Cheese



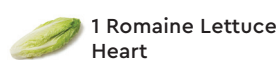
3 Tbsps Ranch Dressing



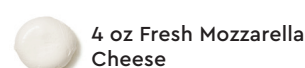
1/4 tsp Crushed Red Pepper Flakes



1 Red Onion



1 Romaine Lettuce Heart



4 oz Fresh Mozzarella Cheese



1 Tbsp Honey



1 Tbsp Italian Seasoning¹

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 475°F.
- Wash and dry the fresh produce.
- Halve the **bread** horizontally.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise, then thinly slice crosswise.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **tomato sauce**, **Italian seasoning**, and **garlic paste**; season with salt and pepper.



2 Assemble & bake the pizza

- Line a sheet pan with foil. Place the **halved bread** on the foil, cut side up.
- Evenly top with the **seasoned tomato sauce**, **sliced brussels sprouts**, **fontina**, and **mozzarella** (tearing into small pieces before adding). Drizzle with **olive oil** and season with salt and pepper.
- Bake, rotating the sheet pan halfway through, 15 to 17 minutes, or until the bread is lightly browned and the cheese is melted.
- Remove from the oven. Let stand at least 2 minutes.



↔ ADDITIONAL STEP *If you chose Pancetta*

- Meanwhile, in a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

3 Caramelize the onion

- Meanwhile, halve, peel, and thinly slice the **onion**.
- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened.
- Add the **vinegar** (carefully, as the liquid may splatter), **honey** (kneading the packet before opening), 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 frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.



↔ CUSTOMIZED STEP 3 *If you chose Pancetta*

- Caramelize the onion as directed, using the pan of reserved fond.

4 Prepare the salad ingredients

- Meanwhile, roughly chop the **lettuce**.
- Peel and medium dice the **orange**.
- Combine in a large bowl.



5 Finish & serve your dish

- Just before serving, to the bowl of **prepared lettuce and orange**, add the **ranch dressing** and a drizzle of **olive oil**. Toss to coat. Taste, then season with salt and pepper if desired.
- Transfer the **baked pizza** to a cutting board. Cut into equal-sized pieces, then evenly top with the **caramelized onion**.
- Serve the **finished pizza** with the **salad** on the side. Enjoy!



↔ CUSTOMIZED STEP 5 *If you chose Pancetta*

- Finish and serve your dish as directed, topping the pizza with the **cooked pancetta** before the caramelized onion.