



Vegan Schiacciata all'Uva

with Shaved Fennel Salad



30-40min



2 Servings

Schiacciata all' Uva is Northern Italian-style focaccia studded with sweet red grapes and fresh rosemary. We make it easy using fluffy pre-made pizza dough as the base. The grapes caramelize in the oven, making them extra sweet, and the rosemary gets crisp, adding herby, savory notes. We slice it up and serve it with a crisp fennel salad for a vegan dinner-worthy plate.

What we send

- 1 lb pizza dough ¹
- ½ lb red grapes
- ¼ oz fresh rosemary
- 1 lemon
- ½ oz fresh parsley
- 1 bulb fennel
- 2 oz Castelvetrano olives
- 1 oz salted almonds ²

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium ovenproof skillet
- microplane or grater

Allergens

Wheat (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 950kcal, Fat 36g, Carbs 140g, Protein 5g



1. Prep dough

Preheat oven to 450°F with a rack in the lower third. Lightly **oil** a medium ovenproof skillet, then add **dough** and turn to coat. Set aside to come to room temperature.



2. Prep rosemary & grapes

Remove **grapes** from stems, if necessary. Pick **1 tablespoon rosemary leaves** from stems.



3. Bake focaccia

Press **dough** to edges of skillet with your fingers. Top dough with **grapes** and **rosemary leaves**; press gently on herbs and fruit to help them sink into the dough. Season with **salt** and **pepper**. Drizzle with **1 tablespoon oil**. Bake on lower oven rack until grapes are very soft and focaccia is browned and cooked through, 25-30 minutes (watch closely as ovens vary).



4. Marinate fennel

Meanwhile, finely grate **¼ teaspoon lemon zest** and squeeze **2 teaspoons lemon juice** into a large bowl. Pick **parsley leaves** from **stems**. Finely chop stems; set aside leaves for step 6. Halve **fennel**, remove and discard core, and thinly slice. To bowl with lemon juice and zest, add **fennel, parsley stems**, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



5. Prep olives & almonds

Coarsely chop **half of the olives**, removing any pits if necessary (save rest for your own use). Coarsely chop **almonds**.



6. Finish & serve

Just before serving, stir **chopped olives, almonds**, and **whole parsley leaves** into **fennel**. Cut **focaccia** into wedges. Top with some of the **fennel salad**, then serve the rest on the side. Enjoy!