



## FEATURED RECIPE

### Caramelized Onion, Corn & Apricot Pizza Served with a Cucumber & Snap Pea Tossed Salad



#### INGREDIENTS

##### Pizza Dough:

- 2 ¼ tsp yeast
- ¾ cup warm water
- 1 tsp sugar
- 2 cups flour
- 1 tsp salt
- 1 Tbsp olive oil

##### Toppings:

- 1 Walla Walla onion, *thinly sliced*, (2 Tbsp set aside for salad)
- 2 ears sweet corn, *kernels removed*
- 3 ripe apricots, *sliced*
- 2 Tbsp basil, *chopped*
- 1 cup grated cheese: mozzarella, parmesan or vegan cheese
- Olive oil, salt, pepper

##### Dressing:

- 1 ripe apricot, *chopped*
- 3 basil leaves
- 2 Tbsp olive oil
- 1 Tbsp lemon juice or balsamic vinegar
- 1 tsp honey or maple syrup
- Salt & pepper

##### Salad:

- 2 cups mixed salad greens
- ½ cucumber, *thinly sliced*
- ½ cup snap peas, *sliced*
- 2 Tbsp. Walla Walla onion, *thinly sliced*



#### INSTRUCTIONS

##### Make Pizza Dough:

1. In a bowl, mix warm water, yeast, and sugar. Let sit for 5–10 minutes until foamy.
2. Add flour, salt, and olive oil. Mix everything together, then knead the dough for 5–7 minutes until smooth.
3. Form into a ball, cover with a towel, and let it rise for 45–60 minutes in a warm spot.
4. Once risen, roll the dough out into a circle or oval about ¼ inch thick. Set aside.

##### Prepare the Toppings:

1. Heat a little oil in a pan over medium heat, add sliced onion. Cook the onion for 10–15 minutes, stirring often, until it becomes soft and golden.
2. Remove kernels from ears of corn by standing the ear on a cutting board and slicing downward with a sharp knife. Add the corn kernels to the pan and cook for another 2–3 minutes. Sprinkle with a little salt and pepper.

##### Assemble the Pizza:

1. Preheat oven to 475°F. Place rolled-out dough on a baking sheet. Brush the surface lightly with olive oil.
2. Spread the onion and corn mixture evenly over the dough. Top with sliced apricots and sprinkle with cheese. Bake for 10–12 minutes, or until the crust is golden and the toppings are hot and bubbling.
3. Remove from the oven and sprinkle with fresh basil before serving.

##### Make Salad Dressing:

1. Blend apricot, basil, olive oil, lemon juice/vinegar, honey/maple syrup, salt, and pepper until smooth.

##### Assemble Salad:

1. Combine mixed greens, cucumber, snap peas, and onions in a bowl. Toss with dressing.

##### Serve:

1. Slice pizza and serve with tossed and dressed salad. Bon appétit!

##### Serving Suggestions:

- Add additional toppings to pizza like crumbled bacon, grilled chicken or mushrooms.
- Not enough time to make homemade pizza dough? Store bought is just fine!



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and recipe links.

# What's in my Produce Prescription?

| Produce Item  | Storage   | Preparation  | Recipes<br>*w/ clickable links*   |
|---|---|--|---|
| <b>Apricots</b><br>Amador Farm<br>Yakima, WA                    | Store at room temperature until ripe, then store in the fridge.             | Apricots can be eaten fresh or added to crisps, cobblers, bars, crumbles, or cakes.                            | <a href="#">Apricot Almond Chicken Salad</a><br><a href="#">Apricot Gallette Pie</a><br><a href="#">Moroccan Apricot Chickpea Stew</a>  |
| <b>Snap Peas</b><br>Vollehalla Farm<br>Ridgefield, WA           | Store unwashed in the crisper drawer of the fridge in a loosely closed bag. | Snap peas can be eaten raw, quickly steamed, stir-fried, or added to salads and noodle dishes.                 | <a href="#">Chili Crisp Snap Pea Salad</a><br><a href="#">Charred Peas w/ Lemon &amp; Feta</a><br><a href="#">Roasted Snap Pea Spring Rolls</a>                                       |
| <b>Basil</b><br>Dilish Farm<br>Vancouver, WA                    | Wrap in dry paper towels and place in a plastic bag.                        | Basil can be used in pesto, added to drinks or added to pasta dishes.  | <a href="#">Basil, Tomato Bruschetta</a><br><a href="#">Peaches &amp; Cream</a><br><a href="#">Shortcake w/Basil</a><br><a href="#">Roasted Broccoli w/Basil, Garlic Tahini Sauce</a> |
| <b>Salad Greens</b><br>Dilish Farm<br>Vancouver, WA             | Store in the bag in the crisper drawer in the fridge.                       | Salad mix can be used in salads, smoothies, power bowls, or on top of pizza.                                   | <a href="#">Chef Salad</a><br><a href="#">Northwest Salmon Salad</a><br><a href="#">Frittata w/Greens &amp; Ricotta</a><br><a href="#">Balsamic Steak Salad</a>                       |
| <b>Sweet Corn</b><br>Amador Farm<br>Yakima, WA                  | Store unhusked in the fridge.   | Corn can be eaten raw or boiled or roasted.  | <a href="#">Creamed Corn &amp; Basils</a><br><a href="#">Grilled Corn Ribss</a><br><a href="#">Korean Corn Cheese</a><br><a href="#">Corn,Tomato Cobbler W/ Cheddar Biscuits</a>      |
| <b>Walla Walla Onions</b><br>Quackenbush Farm<br>Eaglecreek, OR | Store in a cool, dry place or wrapped in paper in the fridge.               | Walla Walla Onions can be used for gratins, roasted vegetables, onion rings, or raw in salads, and sandwiches. | <a href="#">Crispy Oven Baked Onion Rings</a><br><a href="#">Walla Walla Onion Dip</a><br><a href="#">French Onion Soup</a><br><a href="#">Walla Walla Cornbread</a>                  |
| <b>Cucumbers</b><br>Flat Tack Farm<br>Vancouver, WA             | Store unwashed in the crisper drawer of the fridge in a loosely closed bag. | Cucumbers can be sliced raw into salads, pickled, blended into soups, or added to drinks.                      | <a href="#">Cheeseburger Bowl</a><br><a href="#">Cucumber, Watermelon Salad</a><br><a href="#">Shrimp,Cucumber Round Mint, Cuke Sandwiches</a>  |



Organic Practices - Not Certified



Certified Organic



Conventional

## PRODUCE HIGHLIGHT:

## WALLA WALLA ONIONS



Walla Walla Onions are a sweet, juicy variety of onion grown in the Pacific Northwest, prized for their mild flavor and crisp, tender texture. With pale golden skin and a high water content, they're a seasonal favorite from late spring through summer and a beloved crop in Washington State, where they're even recognized as the official state vegetable.

Walla Walla Onions can be enjoyed raw in salads, sliced onto burgers and sandwiches, or quickly grilled, roasted, or caramelized. Their natural sweetness shines when lightly cooked, adding depth without overpowering heat. Try them in salsas, savory tarts, pasta dishes, or as a base for soups and stir-fries. Because they're so mild, they're perfect for fresh uses where you want onion flavor without the bite.

Naturally low in calories, Walla Walla Onions are a source of vitamin C, fiber, and antioxidants that may support heart health and reduce inflammation—making them as nourishing as they are delicious.