






More Than Food
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3 days



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Puff Pastry Pizza with a Crunchy Mixed Leaf Salad

Pizza is the ultimate comfort food and puff pastry is also up there on the deliciousness scale. WELL ... here we've combined these two luxuries to bring you (drum roll, please) the puff pastry pizza! Serrano ham, our juicy Tomato Stall tomatoes and some creamy mozzarella combine on a sheet of puff pastry... delicious and fun to make too!



30 mins



family box



Puff Pastry (1 sheet)



Vine Tomato (4)



Serrano Ham (1 pack)



Mozzarella (2 balls)



Premium Baby Leaf
Mix (1 bag)




Seville Orange & Honey
Dressing (4 tbsp)



Basil (1 bunch)

Ingredients

	4 PEOPLE	ALLERGENS
Puff Pastry	1 sheet	Milk, Egg, Gluten
Vine Tomato, sliced	4	
Serrano Ham	1 pack	
Mozzarella	2 balls	Milk
Premium Baby Leaf Mix	1 bag	
Seville Orange & Honey Dressing	4 tbsps	
Basil, torn	1 bunch	

 Our fruit and veggies come fresh from the farm so give them a little wash before using

LH Step for little hands

Nutrition per serving: Calories: 639 kcal | Protein: 28 g | Carbs: 37 g | Fat: 41 g | Saturated Fat: 26 g



1 Pre-heat your oven to 200 degrees. Unroll the pastry, cut your puff pastry sheet into four rectangles. Make a border around each puff pastry piece with a sharp knife - the border should be about 1cm wide - this will add more puff to your crust! **Tip:** Careful not to cut all the way through the pastry!



2 Lift the puff pastry onto some baking paper on a baking tray.



3 Prick the middle of the pastry sheets with a fork a couple of times and bake on the middle shelf of the oven for 7 mins, before taking out and leaving to the side. **Tip:** This is called blind baking!

4 Cut your vine tomatoes into slices about 1cm wide and roughly chop up your serrano ham (you can use scissors to do this if you want!). Tear your mozzarella up into small pieces.



5 LH: Once the pastry is out of the oven, divide the tomato slices between each of the pieces of puff pastry, then divide the serrano ham and mozzarella between them as well.

6 Pop the pizzas in the oven to cook for 15-20 mins until the cheese is bubbling and the pastry is brown.

7 In the meantime, put your salad in a bowl and add your salad dressing. Toss everything together.

8 Put your feet up and have a glass of wine!

9 When the pizzas are cooked, take them out of the oven and serve them with the salad. Tear up your basil and sprinkle over the top of the pizzas. Delicious!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!