



Blue Cheese Pizza

with Onion Marmalade and Balsamic Rocket Salad

Classic 25 Minutes • Veggie

21



Cheddar Cheese



Mozzarella



Pizza Sauce



Pizza Bases



Blue Cheese



Onion Marmalade



Rocket



Balsamic Glaze

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Kitchen Paper, Baking Tray and Bowl.

Ingredients

	2P	3P	4P
Cheddar Cheese** 7)	60g	90g	120g
Mozzarella** 7)	1 ball	1½ balls	2 balls
Pizza Sauce	120g	180g	240g
Pizza Bases 13)	2	3	4
Blue Cheese** 7)	30g	45g	60g
Onion Marmalade	40g	60g	80g
Rocket**	40g	60g	80g
Balsamic Glaze 14)	1 sachet	1½ sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	475g	100g
Energy (kJ/kcal)	5007 /1197	1054 /252
Fat (g)	42	9
Sat. Fat (g)	21	4
Carbohydrate (g)	164	35
Sugars (g)	16	3
Protein (g)	43	9
Salt (g)	5.05	1.06

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Get Prepped

Preheat your oven to 200°C. Grate the **Cheddar cheese**. Drain the **mozzarella** and pat it dry with kitchen paper, making sure you squeeze out as much liquid as possible. Then tear it into pieces.



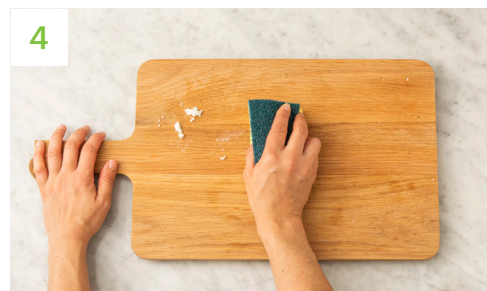
Top your Pizza

Spread the **pizza sauce** equally over the **pizza bases**, leaving a 1cm border around the edge. Top with the **mozzarella**, then scatter over the **Cheddar** and the **blue cheese**. Dollop over spoonfuls of the **onion marmalade**.



Bake

When the oven is hot, slide the **pizzas** straight onto the middle rack and bake until the **base** is golden and the **cheese** has melted and is bubbly, 10-12 mins.



A Quick Tidy

While the **pizzas** cook, finish off the washing up and make yourself a cuppa!



Finish

Just before you're ready to serve, pop the **rocket** into a bowl and drizzle over a little **oil**. Toss to coat. When ready, remove the **pizzas** from the oven and transfer them to a board. Cut them into slices.



Serve

Transfer the **pizzas** to your plates. Serve the **rocket** on the side with the **balsamic glaze** drizzled over it.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.