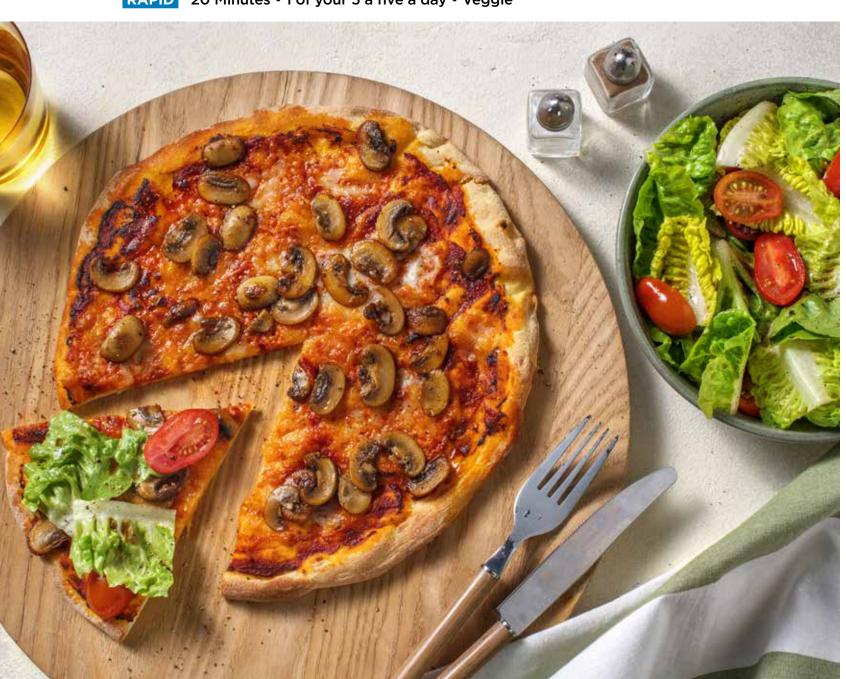


Cheesy Pizza

with Garlicky Mushrooms and Tomato Salad

RAPID 20 Minutes • 1 of your 5 a five a day • Veggie







Italian Pizza Bases





Tomato Puree





Sun-Dried Tomato Paste



Balsamic Vinegar





Baby Gem



Baby Plum Tomatoes

Garlic Clove



Sliced Mushrooms

Before you start

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

Basic cooking tools, you will need:

Baking Tray, Mixing Bowl, Fine Grater (or Garlic Press) and Frying Pan.

Ingredients

_			
	2P	3P	4P
Italian Pizza Bases 7) 13)	2	3	4
Mozzarella 7)**	1 ball	1⅓ balls	2 balls
Sun-Dried Tomato Paste	1 pot	2 pots	2 pots
Tomato Puree	1 sachet	1 sachet	2 sachets
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punent
Baby Gem**	1	1½	2
Garlic Clove**	1 clove	2 cloves	2 cloves
Sliced Mushrooms**	1 small punnet	1 large punnet	2 small punnets
*Not Included ** Store in the Fridge			

Nutrition

	Per serving	Per 100g
for uncooked ingredient	438g	100g
Energy (kJ/kcal)	3151 /753	720/172
Fat (g)	35	8
Sat. Fat (g)	12	3
Carbohydrate (g)	81	18
Sugars (g)	11	2
Protein (g)	27	6
Salt (g)	2.57	0.59

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

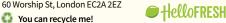
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creations with us: #HelloFreshSnaps



Packed in the UK

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ





1. Get Started

- **a)** Preheat your oven to 220°C. Pop your **pizza bases** on a large baking tray.
- b) Drain the mozzarella and pull apart into small pieces. Mix the tomato puree and sundried tomato paste in a small bowl.
- c) Divide the tomato puree mixture between your pizzas. Use a spoon to spread it out over the bases, leaving a 2cm border.



2. Bake!

- **a)** Scatter the **mozzarella** evenly between your **pizza bases**.
- **b)** Bake in your oven until the **cheese** is golden and bubbly, 12-14 mins.



3. Make the Salad

- a) Meanwhile, put the balsamic vinegar in a large bowl and add the olive oil (see ingredient list for amount).
- **b)** Season with **salt** and **pepper**. Stir together with a fork.
- c) Halve the **tomatoes** and pop them in the bowl with the **dressing**, toss to combine, leave to the side.
- **d)** Trim the root from the **baby gem lettuce** then separate the leaves.



4. Fry the Mushrooms

- a) Peel and grate the garlic (or use a garlic press).
- **b)** Heat a drizzle of **oil** in a frying pan on medium high heat.
- c) When hot, add the sliced mushrooms and season with salt and pepper. Stir fry until the mushrooms are golden brown, 4-5 mins.
- **d)** Add the **garlic**, stir and cook for 1 more minute. Remove the pan from the heat.



5. Finish off

- a) Once the pizza is cooked, remove from the oven.
- **b)** Share the **garlic mushrooms** between the pizzas.



6. Serve

- **a)** Toss the **baby gem leaves** through the bowl with the **tomatoes** and **dressing**.
- **b)** Serve alongside the **pizzas** (or on top if you prefer!).

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.