



# Garlic Portobello Mushroom Naanizza

with Pesto and Rocket & Baby Plum Salad

Rapid 20 Minutes • 1 of your 5 a day • Veggie

18



Portobello Mushroom



Garlic Clove



Mozzarella



Baby Plum Tomatoes



Fresh Pesto



Naan



Rocket



Balsamic Glaze

## Before you start

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

## Cooking tools, you will need:

Garlic Press, Frying Pan, Kitchen Paper, Baking Tray and Bowl.

## Ingredients

	2P	3P	4P
Portobello Mushroom**	2	3	4
Garlic Clove**	1	2	2
Mozzarella** 7)	1 ball	2 balls	2 balls
Baby Plum Tomatoes	125g	190g	250g
Fresh Pesto** 7)	50g	75g	100g
Olive Oil for the Pesto*	1½ tbsp	2 tbsp	3 tbsp
Naan 7) 11) 13)	2	3	4
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	371g	100g
Energy (kJ/kcal)	2865 /685	772/185
Fat (g)	35	9
Sat. Fat (g)	13	4
Carbohydrate (g)	69	19
Sugars (g)	9	2
Protein (g)	22	6
Salt (g)	1.58	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 11) Soya 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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## Start the Prep

- Preheat your oven to 220°C.
- Thinly slice the **portobello mushrooms**. Peel and grate the **garlic** (or use a garlic press).
- Heat a drizzle of **oil** in a large frying pan on high heat. Add the **mushrooms** to the pan and season with **salt** and **pepper**. Cook, stirring often, until golden, 6-8 mins. **TIP:** Add a splash of oil to the pan if needed.

- Once the **mushrooms** are cooked, stir in the **garlic** and fry for 1 min.



## Bake

- When the oven is hot, bake the **naanizzas** on the top shelf until the **cheese** has melted and is bubbly and the base is crisp, 6-8 mins.



## Finish the Prep

- While the **mushrooms** are cooking, drain the **mozzarella** and pat dry with kitchen paper, making sure you squeeze out as much liquid as possible. Then tear it into pieces.
- Halve the **baby plum tomatoes**.
- In a small bowl, combine the **pesto** and **olive oil for the pesto** (see ingredients for amount), then set aside.



## Mix It Up

- Meanwhile, pop the **rocket** and **baby plum tomatoes** into a bowl.
- Season with **salt** and **pepper**, mix together then set aside.



## Build the Naanizzas

- Pop the **naans** onto a large baking tray.
- Spread the **pesto mixture** evenly all over the base of each **naan**, leaving a 1cm border around the edge.
- Lay the **garlicky mushrooms** onto the **naanizzas**.
- Scatter over the **mozzarella**.



## Serve

- Once everything is cooked, serve the **naanizzas** topped with the **salad** and a drizzle of the **balsamic glaze**.

## 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.