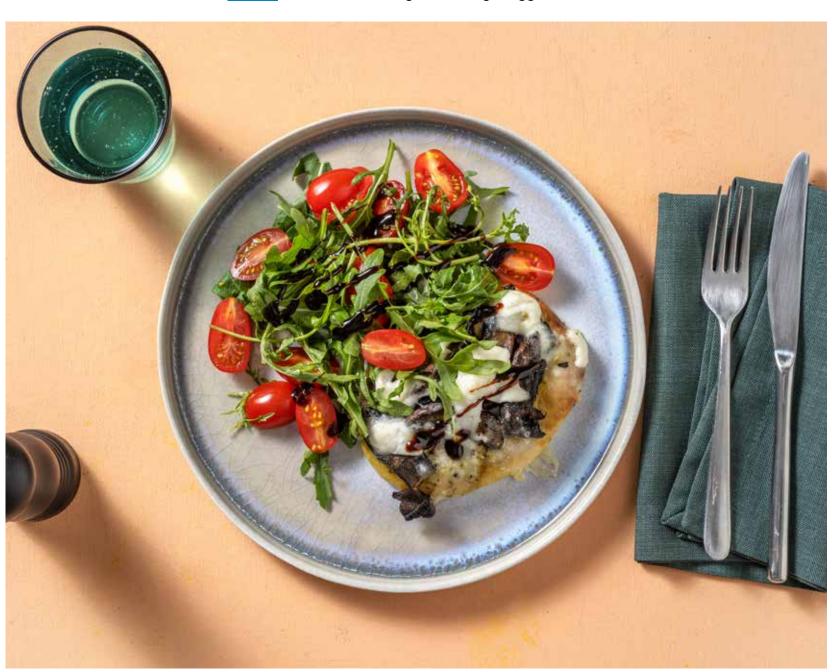


# Garlic Portobello Mushroom Naanizza

with Pesto and Rocket & Baby Plum Salad

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











Mushroom



Mozzarella



Baby Plum Tomatoes



Fresh Pesto





Rocket



Balsamic Glaze

### Before you start

Our fruit and veggies need a little wash before you use them! Wash your hands before and after prep.

# Cooking tools

Garlic press, frying pan, kitchen paper, bowl and baking

## 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	250g	250g
Fresh Pesto** 7)	50g	75g	100g
Water*	½ tsp	1 tsp	1½ tsp
Plain Naan <b>7)</b> <b>11) 13)</b>	2	3	4
Rocket**	40g	80g	80g
Balsamic Glaze 14)	1 sachet	1½ sachets	2 sachets

\*Not Included \*\*Store in the Fridge

#### **Nutrition**

	Per serving	Per 100g
for uncooked ingredient	365g	100g
Energy (kJ/kcal)	2639 /631	723 / 173
Fat (g)	29	8
Sat. Fat (g)	13	3
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) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

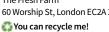
#### Contact

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# Fry the Mushrooms

- a) Preheat your oven to 220°C.
- b) Thinly slice the portobello mushrooms. Peel and grate the garlic (or use a garlic press).
- c) Heat a drizzle of oil in a large frying pan on high heat. When hot, add the **mushrooms** and season with salt and pepper. Cook, stirring often, until browned, 6-8 mins. TIP: Add a splash of oil to the pan if needed.
- d) Once the **mushrooms** are cooked, stir in the garlic and fry for 1 min.



#### Do the Prep

- a) 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.
- b) Halve the baby plum tomatoes.
- c) In a small bowl, combine the pesto and water (see ingredients for amount), then set aside.



#### **Build the Naanizzas**

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



### Ready, Steady, Bake

a) When the oven is hot, bake the naanizzas on the top shelf until the cheese is melted and bubbling and the base is crisp, 6-8 mins.



### Mix It Up

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



#### Serve

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

#### Enjoy!