



Garlic Portobello Mushroom Naanizza

with Pesto and Rocket & Baby Plum Salad

Rapid 15 Minutes • 1 of your 5 a day

19



Portobello Mushroom



Garlic Clove



Mozzarella



Baby Plum Tomatoes



Fresh Pesto



Plain Naan



Rocket



Balsamic Glaze



Bacon Lardons

CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

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 tray.

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
Olive Oil for the Pesto*	1½ tbsp	2 tbsp	3 tbsp
Plain Naan** 7) 11) 13)	2	3	4
Rocket**	40g	60g	80g
Balsamic Glaze 14)	1 sachet	1½ sachets	2 sachets
Bacon Lardons**	90g	120g	180g

*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
Custom Recipe	Per serving	Per 100g
for uncooked ingredient	416g	100g
Energy (kJ/kcal)	3352/801	806/193
Fat (g)	44	11
Sat. Fat (g)	16	4
Carbohydrate (g)	70	17
Sugars (g)	9	2
Protein (g)	30	7
Salt (g)	2.80	0.67

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 11) Soya 13) 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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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** 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.
- Once the **mushrooms** are cooked, stir in the **garlic** and fry for 1 min.

CUSTOM RECIPE

If you've added **bacon lardons** to your meal, cook them with the **mushrooms** in the step above.
IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



Ready, Steady, Bake

- 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.



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!