



GOAT'S CHEESE & CARMELISED ONION PIZZA

with Balsamic Dressed Rocket and Walnuts



HELLO WALNUT

Ancient Greeks called these nuts 'karyon' meaning head because the kernel resembles a brain inside a skull.



Tomato Passata



Pizza Bases



Goat's Cheese



Onion Marmalade



Balsamic Vinegar



Rocket



Walnuts

Name two ingredients any more made for each other than goat's cheese and caramelised onion? We'll wait. The pair are a beautiful combination of complementary sweet and tart flavours, so they're perfect as pizza toppings. Served with a balsamic, rocket and walnut salad that is brimming with nutty and rich flavours, this is one unbeatable homemade pizza.

20 mins

Rapid recipe

GET **PREPARED!**

Preheat the oven to 200°C.

BEFORE YOU START

Preheat the Oven to 200°C. Wash the veggies. Make sure you've got a Large Baking Tray. Let's start cooking the Goat's Cheese & Caramelised Onion Pizza with Balsamic Dressed Rocket and Walnuts.



1 MAKE THE SAUCE

- a) Put the **tomato passata** in a bowl and add a pinch of **salt**, **pepper** and a pinch of **sugar**. Mix.



2 ASSEMBLE THE PIZZA

- a) Lay the **pizza bases** on a large baking tray (use 2 if you need to).
 b) Divide the **tomato sauce** between your **pizzas**.
 c) Spread the **tomato sauce** evenly over each leaving a 1cm border clear of **sauce**.



3 ADD THE TOPPINGS

- a) Crumble the **goat's cheese** into small chunks and dot evenly on top of the **tomato sauce** on your **pizza**.
 b) Use a teaspoon to dot small spoonfuls of **onion marmalade** onto the **pizza base** too.
 c) Grind over some **black pepper**.



4 BAKE

- a) Bake on the top shelf of your oven until both the **cheese** and the base are golden, 8-10 mins.



5 MAKE THE SALAD

- a) Meanwhile, put the **balsamic vinegar** in a large bowl and add the **olive oil** (see ingredients list for amount).
 b) Add a pinch of **salt** and **pepper** and mix with a fork.
 c) Place the **rocket** and **walnuts** on top of the **dressing** (we will toss together just before serving).



6 FINISH AND SERVE

- a) Once the **pizzas** are cooked, remove from your oven.
 b) Toss the **rocket**, **walnuts** and **dressing** together in the bowl. Serve the **salad** alongside the **pizzas** (or on top if you prefer!).

Enjoy!

2-4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Tomato Passata	1 carton	1½ carton	2 cartons
Pizza Bases 7) 13)	2	3	4
Goat's Cheese 7) *	1 log	1½ logs	2 logs
Original Onion Marmalade	1 pot	1½ pots	2 pots
Balsamic Vinegar 14)	1 sachet	1½ sachets	2 sachets
Olive Oil*	1 tbspc	1½ tbspc	2 tbspc
Rocket *	1 bag	1½ bags	2 bags
Walnuts 2)	1 small bag	1 large bag	1 large bag

*Not Included * Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 373G	PER 100G
Energy (kJ/kcal)	3531 / 844	948 / 227
Fat (g)	39	10
Sat. Fat (g)	12	3
Carbohydrate (g)	96	26
Sugars (g)	23	6
Protein (g)	24	6
Salt (g)	3.01	0.81

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

2) Nut 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.

THUMBS UP OR THUMBS DOWN?

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