



More Than Food  
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## Black Olive, Serrano Ham and Red and Yellow Cherry Tomato Pizza

Tonight, we're turning your kitchen into an authentic pizzeria! We've added some adventurous and tantalizing toppings. Salty olives, crispy serrano ham, peppery basil and creamy mozzarella makes this a dream-worthy pizza!

35 mins

eat within 3 days

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3 of your 5 a day



Red and Yellow Cherry Tomatoes (1 punnet)



Garlic Clove (1)



Serrano Ham (1 pack)



Black Olives (30g)



Mozzarella (1 ball)



Basil (1 bunch)



Tomato Passata (1 carton)



Pizza Dough (2 balls)

## 2 PEOPLE INGREDIENTS

- Red and Yellow Cherry Tomatoes, halved
- Garlic Clove, grated
- Serrano Ham
- Black Olives


**Allergens:** Milk, Gluten.

**Nutrition as per prepared and listed ingredients**

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
<b>Per serving</b>	741 kcal / 3122 kJ	26 g	13 g	83 g	12 g	44 g	6 g
<b>Per 100g</b>	126 kcal / 532 kJ	4 g	2 g	14 g	2 g	8 g	1 g

- Mozzarella **1 punnet**
- Basil, chopped **1**
- Tomato Passata **1 pack**
- Pizza Dough **30g**

- Mozzarella **1 ball**
- Basil, chopped **1 bunch**
- Tomato Passata **1 carton**
- Pizza Dough **2 balls**

 Our fruit and veggies may need a little wash before cooking!

### Did you know...

It takes seven litres of olives to make one litre of olive oil.

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**1** Preheat your oven to 200 degrees. Put some baking trays in the oven.

**Tip:** You may be able to fit two pizzas on one tray, depending on the size of your tray, or use more trays if necessary.

**2** Cut the **cherry tomatoes** in half through the equator. Peel and grate the **garlic** (or use a garlic press if you have one). Tear each **serrano ham** slice into roughly four or five bite-sized pieces. Cut the **olives** in half. Cut each **mozzarella** ball into eight slices, then tear each slice into about four or five small-ish pieces (it doesn't have to be exact). Remove the **basil** leaves from their **stalks**, roughly chop the **stalks** and half the **leaves** (leave the rest of the leaves whole for garnish later).

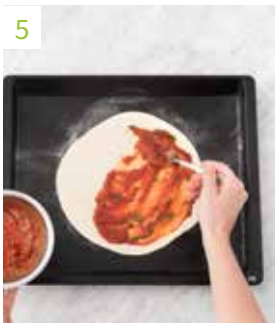
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**3** Put a saucepan on medium heat with a drizzle of **oil** and add your **garlic** and **basil stalks**. Cook for 1 minute, then pour in the **tomato passata** and add your chopped **basil leaves**. Sprinkle in a pinch of **salt** and a grind of **black pepper** and stir everything together. Simmer gently for 5-6 mins, then remove the pan from the heat.

**4** While your sauce cooks, roll out your **pizza dough**! Dust your work surface with some **flour**, if you have some. If not, place your **dough** between two large sheets of clingfilm (so it doesn't stick to your work surface!). Roll out into rounds roughly 25cm across. **Tip:** If you don't have a rolling pin you can always use a wine bottle wrapped in clingfilm.

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**5** Carefully take the baking trays out of your oven and place your **pizza bases** on them. Divide your **tomato sauce** between your **pizza bases**, then using the back of a spoon, spread it over with swirling motions. Leave a 1cm gap around the edge.

**6** Distribute your **mozzarella** over your **pizzas**, followed by your **cherry tomatoes** and **olives**. Finally pop your **serrano ham** pieces on top (they will go crispy in your oven if they are on top... yum!).

6



**7** Grind over some **black pepper** and pop them in your oven for 15 mins. **Tip:** Keep an eye on them to make sure they aren't burning!

**8** Get your washing up done and prepare for a pizza party!

**9** When your **pizzas** are cooked (the cheese should be bubbling and the crust should be golden. Leave them in for a couple more mins if this isn't the case. Remove from your oven and tear over some **basil leaves**. Serve and enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!