



Harissa Sausage Naan Pizza

with Roasted Pepper, Feta and Baby Gem Salad

N° 6

CLASSIC 30 Minutes • Medium Heat • 1 of your 5 a day



Yellow Pepper



Sausage Meat



Tomato Puree



Harissa Paste



Feta Cheese



Plain Naan



Baby Gem Lettuce



Red Wine Vinegar

Before you start

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

Basic cooking tools, you will need:

Baking Tray and Frying Pan.

Ingredients

	2P	3P	4P
Yellow Pepper**	1	2	2
Sausage Meat 13) 14)**	225g	340g	450g
Tomato Puree	1 sachet	2 sachets	2 sachets
Harissa Paste	1 sachet	2 sachets	2 sachets
Feta Cheese 7)**	1 block	1½ blocks	2 blocks
Plain Naan 7) 13)	2	3	4
Baby Gem Lettuce**	1	2	2
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	441g	100g
Energy (kJ/kcal)	3381/808	767/183
Fat (g)	43	10
Sat. Fat (g)	16	4
Carbohydrate (g)	68	15
Sugars (g)	12	3
Protein (g)	36	8
Salt (g)	4.02	0.91

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

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.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

♻️ You can recycle me!



Packed in the UK



1. Get Started

Preheat your oven to 200°C. Halve the **pepper** and discard the core and seeds. Slice into thin strips. Pop onto a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Mix to coat and spread out evenly. Roast until soft and beginning to brown, 10-12 mins.



4. Assemble

Once the **peppers** are roasted, transfer to a small bowl. Pop the **naans** on the baking tray you used for the **peppers**, divide the **harissa mixture** between them and spread with the back of a spoon, leaving a 1cm border. Divide the **browned sausage meat** and **roasted peppers** between them then top with the **feta**. Bake until the **feta** is turning brown and the base is crisp, 10-12 mins



2. Sausage Time!

Meanwhile, heat a splash of **oil** in a large frying pan on medium-high heat. Add the **sausage meat** to the pan, and cook until browned, 4-5 mins, using a wooden spoon to break it up into chunks as it cooks. Remove from the heat and drain off any excess **oil**. **IMPORTANT:** The sausage meat is cooked when no longer pink in the middle.



5. Salad Time!

Meanwhile, trim the root from the **baby gem lettuce** then separate the leaves. Pop into a bowl. Just before the pizza is ready, add the **vinegar** with a drizzle of **oil** and season with **salt** and **pepper**. Mix well.



3. Get Prepped

Meanwhile, pop the **tomato puree** and **harissa paste** into a small bowl, season with **salt** and **pepper** and mix together. **TIP:** Use less harissa if you don't like heat. Crumble the **feta** into chunks.



6. Serve

Once the **pizzas** are ready, remove from the oven. Divide the **naan pizzas** between plates and serve with the **salad** on the side.

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.