



Naan-gherita Pizza

with Wedges and Salad

FAMILY 30 Minutes • 1.5 of your 5 a day • Veggie

Nº 12



Potato



Mozzarella



Baby Plum Tomatoes



Tomato Passata



Dried Oregano



Plain Naan



Cucumber



Premium Baby Leaf Mix



Lemon

Before you start

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

Basic cooking tools you will need:

Two Large Baking Trays and Mixing Bowl.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Mozzarella 7)**	1 ball	1½ balls	2 balls
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Tomato Passata	½ carton	¾ carton	1 carton
Dried Oregano	1 small pot	¾ large pot	1 large pot
Plain Naan 7) 13)	2	3	4
Cucumber	½	¾	1
Premium Baby Leaf Mix**	1 bag	1½ bags	2 bags
Lemon**	½	¾	1

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	690g	100g
Energy (kJ/kcal)	2818 /674	408 /98
Fat (g)	18	3
Sat. Fat (g)	10	2
Carbohydrate (g)	100	14
Sugars (g)	10	2
Protein (g)	28	4
Salt (g)	1.33	0.19

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Wash your hands before and after handling ingredients.
Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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Packed in the UK



1. Roast the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, then season with a pinch of **salt** and **pepper**. Toss to coat, then spread out and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. At the same time, pop another one (or two) large baking trays into the oven ready for the pizzas.



4. Salad Time

Meanwhile, trim the **cucumber** then quarter lengthways. Chop widthways into small pieces. Pop the **cucumber** in a large bowl with the remaining **tomatoes** and the **baby leaves**. Add a squeeze of **lemon juice** and a drizzle of **oil** then season with **salt** and **pepper**. Toss to coat just before serving.



2. Prep the Toppings

Drain and roughly tear the **mozzarella**. Chop the **baby plum tomatoes** in half. In a small bowl, mix the **tomato passata** with the **dried oregano** and a pinch of **salt** and **pepper**.



5. Naan to do Here

While you wait, have a clear down and get ready to serve.



3. Naans Become Pizzas!

When the **wedges** have 15 mins left, pop the **naans** onto the preheated baking tray(s). Use a spoon to spread the **tomato passata** evenly over each, leaving a small border clear of sauce. Scatter over the **mozzarella** and **half** the **tomatoes**. Bake the **naan-gheritas** (excuse the pun) on the top shelf of your oven (just move the wedges down) until golden and bubbly, 12-15 mins.



6. Serve

Serve the **wedges** and **naan-gheritas** with a helping of **salad** alongside.

Enjoy!