



# Mozzarella, Tomato and Basil Pesto Pizza

with Balsamic Rocket Salad and Roasted Garlic Mayo Dip

Rapid 20 Minutes • Veggie

18



Baby Plum Tomatoes



Mozzarella



Garlic Clove



Pizza Bases



Pizza Sauce



Grated Hard Italian Style Cheese



Rocket



Mayonnaise



Fresh Pesto



Balsamic Glaze

## Before you start

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

## Cooking tools, you will need:

Aluminium Foil, Mixing Bowl and Baking Tray.

## Ingredients

	2P	3P	4P
Baby Plum Tomatoes	125g	190g	250g
Mozzarella** 7)	1 ball	1½ balls	2 balls
Garlic Clove**	2	3	4
Pizza Bases 13)	2	3	4
Pizza Sauce	120g	180g	240g
Grated Hard Italian Style Cheese** 7) 8)	25g	40g	40g
Rocket**	40g	60g	80g
Olive Oil*	½ tbsp	1 tbsp	1 tbsp
Mayonnaise 8)**	1 sachet	2 sachets	2 sachets
Fresh Pesto** 7)	32g	50g	64g
Balsamic Glaze 14)	1 sachet	2 sachets	2 sachets

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	523g	100g
Energy (kJ/kcal)	4882 /1167	933 /223
Fat (g)	42	8
Sat. Fat (g)	16	3
Carbohydrate (g)	161	31
Sugars (g)	11	2
Protein (g)	37	7
Salt (g)	4.81	0.92

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

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## Prep

- Preheat your oven to 200°C.
- Halve the **baby plum tomatoes**. Drain the **mozzarella** then pat it dry with kitchen paper, making sure you squeeze out as much liquid as possible. Then tear it into pieces.
- Peel the **garlic cloves**, pop them into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.



## Dress the Rocket

- Just before the **pizzas** are ready, pop the **rocket** into a medium bowl and drizzle with the **olive oil** (see ingredients for amount).
- Toss to coat. **TIP:** Don't do this too early or the rocket will get soggy.



## Pizza Prep

- Pop the **pizza bases** onto a board.
- Spread the **pizza sauce** equally onto the **pizza bases**, leaving a 1cm border around the edge.
- Scatter on the **halved tomatoes, mozzarella** and **grated hard Italian style cheese**.



## Make the Garlic Mayo

- When the **garlic** and **pizzas** are ready, remove them from the oven.
- Pop the **roasted garlic cloves** into a small bowl and crush using a fork.
- Add the **mayo** to the **garlic** and mix. Season with **salt** if needed.



## Bake the Pizzas

- When the oven is hot, pop the **garlic parcel** in and slide the **pizzas** straight onto the middle rack.
- Bake until the **pizza bases** are golden and the **cheese** has melted and is bubbly, 10-12 mins.



## Finish & Serve

- Dollop the **fresh pesto** over the **pizzas**, then serve on a plate or board, cut into slices.
- Share the **salad** between your plates and drizzle over the **balsamic glaze**.
- Serve with the **roasted garlic mayo** to dip your **crust** into.

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.