



# Pesto and Garlicky Portobello Mushroom Naanizza with Rocket and Balsamic Glaze

Classic 20 Minutes • 1 of your 5 a day • Veggie



Portobello Mushroom



Garlic Clove



Mozzarella



Baby Plum Tomatoes



Fresh Pesto



Plain Naan



Rocket



Balsamic Glaze

## Before you start

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

## Cooking tools, you will need:

Cutting Board, Knife, Garlic Press, Frying Pan, Bowl and Baking Tray.

## Ingredients

	2P	3P	4P
Portobello Mushroom**	2	3	4
Garlic Clove	1	2	2
Mozzarella 7)**	1 ball	2 balls	2 balls
Baby Plum Tomatoes	125g	190g	250g
Fresh Pesto 7)**	50g	75g	100g
Olive Oil for the Pesto*	1½ tbsps	2 tbsps	3 tbsps
Plain Naan 7) 11) 13)	2	3	4
Rocket**	40g	60g	80g
Balsamic Glaze 14)	1 sachet	1½ sachets	2 sachets

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	371g	100g
Energy (kJ/kcal)	2865/685	772/185
Fat (g)	35	10
Sat. Fat (g)	13	4
Carbohydrate (g)	69	19
Sugars (g)	9	2
Protein (g)	22	6
Salt (g)	1.58	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 11) Soya 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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## Cook the Mushrooms

- Preheat your oven to 200°C.
- Thinly slice the **portobello mushrooms**.
- Peel and grate the **garlic** (or use a garlic press).
- Heat a drizzle of **oil** in a large frying pan on high heat. Add the **mushroom** to the pan and season with **salt** and **pepper**. Cook, stirring often, until golden, 6-8 mins. **TIP:** Add a splash of oil to the pan if needed.

- Once the **mushrooms** are cooked, stir in the **garlic** and fry for 1 min.



## Bake

- Bake the **Naanizzas** on the top shelf of your oven until the **cheese** has melted and is bubbly and the base is crisp, 6-8 mins.



## Finish the Prep

- While the **mushrooms** are cooking, drain and tear the **mozzarella** into small chunks.
- Halve the **baby plum tomatoes**.
- Meanwhile, in a small bowl, combine the **pesto** and **olive oil for the pesto** (see ingredients for amount), then set aside.



## Make the Salad

- Meanwhile, pop the **rocket** and **baby plum tomatoes** into a bowl.
- Season with **salt** and **pepper**, mix together then set aside.



## Build the Naanizza

- Put the **naans** onto a large baking tray.
- Use the back of a spoon to spread the **pesto mixture** evenly all over the base of each **naan**, leaving a 1cm border around the edge.
- Lay the **garlicky mushrooms** onto the **naanizzas**.
- Scatter over the **mozzarella**.



## Serve

- Once everything is cooked, serve the **naanizzas** topped with the **salad** and with a drizzle of the **balsamic glaze** all over.

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.