

## **RED PEPPER AND SWEETCORN PIZZA**

with Rocket and Tomato Salad





#### **HELLO OLIVES**

Black and green olives are the same thing - black ones are just riper when they're picked!









**Red Pepper** 





**Black Olives** 



**Baby Plum Tomatoes** 

Rocket



Balsamic Vinegar

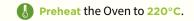






Let's be real, everyone loves pizza. Preparing your pizza at home is super simple and fun, plus it means you get fresh, flavourful ingredients making it taste even better. For this recipe, we've combined sweet roasted red pepper with sweetcorn for that added crunch. Sprinkle over some olives for a salty tang and serve with a side salad to keep things fresh!







## 1 PREP

- a) Preheat your oven to 200°C. Put the pizza bases on a large baking tray(s).
- **b)** Divide the **tomato passata** between the bases and spread out with a spoon, leaving a small border clear.
- c) Season generously with black pepper.



#### 2 CHOP CHOP

- a) Halve the pepper and discard the core and seeds. Slice into thin strips.
- **b)** Drain and rinse the **sweetcorn** in a sieve.
- c) Drain the mozzarella and roughly tear.



### **3** TOP THE PIZZA

- a) Divide the red pepper, three quarters of the sweetcorn, mozzarella and olives between the pizza bases.
- b) Bake the pizzas on the top shelf of your oven until bubbling, 9-10 mins.



#### 4 SALAD TIME

- a) Meanwhile, chop the baby plum tomatoes in half.
- b) Put the tomatoes, remaining sweetcorn and **rocket** in a bowl with the **balsamic** vinegar and olive oil (see ingredients for amount).
- c) Season with a pinch of salt and pepper, toss to coat and set aside.



### 5 FINISH UP

- a) When the **pizzas** are ready, remove from the oven.
- **b)** Grind over some **pepper** and get ready to serve.



#### 6 SERVE

a) Serve the red pepper and sweetcorn pizzas topped with a handful of rocket, tomato and sweetcorn salad.

**Enjoy!** 

# **INGREDIENTS**

	2P	3P	4P
Pizza Bases 7) 13)	2	3	4
Tomato Passata	½ carton	¾ carton	1 carton
Red Pepper *	1	1	2
Sweetcorn *	1 small tin	¾ large tin	1 large tin
Mozzarella 7) ❖	1 ball	1½ balls	2 balls
Black Olives *	1 pack	1½ packs	2 packs
Baby Plum Tomatoes	1 small punnet	¾ large punnet	1 large punnet
Rocket ❖	1 bag	1½ bags	2 bags
Balsamic Vinegar 14)	1 sachet	1½ sachets	2 sachets
Olive Oil*	1	1½	2

\*Not Included \* Store in the Fridge

PER SERVING 560G	PER 100G
3521 /842	629 /150
37	7
13	2
95	17
19	3
29	5
3.33	0.59
	3521/842 37 13 95 19 29

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.

#### THUMBS UP OR THUMBS DOWN?

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