



Sausage Marinara Naanizza

with Tomato and Rocket Salad

Family 35 Minutes

10



Cheddar Cheese



Tomato Puree



Sun-Dried
Tomato Paste



Pork and Oregano
Sausage Meat



Naan



Balsamic Vinegar



Medium Tomato



Rocket

Before you start

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

Cooking tools, you will need:

Grater, Bowl, Frying Pan, Wooden Spoon, Baking Tray.

Ingredients

	2P	3P	4P
Cheddar Cheese 7)**	45g	60g	90g
Tomato Puree	2 sachets	3 sachets	4 sachets
Sun-Dried Tomato Paste	1 sachet	1½ sachets	2 sachets
Pork and Oregano Sausage Meat 13) 14)**	225g	340g	450g
Naan 7) 11) 13)	2	3	4
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Sugar*	½ tsp	¾ tsp	1 tsp
Medium Tomato**	1	2	2
Rocket**	20g	40g	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	354g	100g
Energy (kJ/kcal)	3325 /795	941 /225
Fat (g)	38	11
Sat. Fat (g)	15	4
Carbohydrate (g)	78	22
Sugars (g)	11	3
Protein (g)	31	9
Salt (g)	3.19	0.90

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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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Pizza Prep

Preheat your oven to 220°C. Grate the **Cheddar cheese**. In a small bowl, combine the **tomato puree** and **sun-dried tomato paste**.



Bake the Naanizza

Bake the **naan**s on the top shelf of your oven until the **cheese** has melted and the base is golden, 7-8 mins.



Fry the Sausage Meat

Heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **sausage meat** and fry until browned, 9-10 mins. Break it up with a wooden spoon as it cooks. Drain and discard any excess fat. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The sausage meat is cooked when no longer pink in the middle.



Make the Salad

In a medium bowl, add the **balsamic vinegar**, **olive oil** and **sugar** (see ingredients for both amounts), then set the **dressing** aside. Chop the **tomato** into 1cm chunks and pop into the bowl with the **dressing**. Add the **rocket** but don't mix it yet.



Top the Pizza

Evenly spread the **tomato paste** over the top of the **naan breads**. Pop the **naan**s onto a baking tray and scatter the **sausage meat** on top of each. Sprinkle over the **Cheddar**.



Serve

Slide a **sausage marinara naanizza** onto each plate. Toss the **rocket** and **tomato** in the **dressing** and serve alongside.

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.