



# 3 Cheese Pizza with Wedges and Salad

N° 12

**FAMILY** Hands on Time: 15 Minutes • Total Time: 30 Minutes • 1 of your 5 a day



Baking Potato



Mozzarella



Cheddar Cheese



Baby Plum Tomatoes



Tomato Passata



Italian Herbs



Italian Pizza Bases



Grated Italian Style Hard Cheese



Rocket

## Before you start

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

### Basic cooking tools you will need: Ingredients

	2P	3P	4P
Baking Potato	1 small pack	1 large pack	2 small packs
Mozzarella <b>7)</b>	1 ball	1½ balls	2 balls
Cheddar Cheese <b>7)</b>	1 block	1½ blocks	2 blocks
Baby Plum Tomatoes	1 small punnet	¾ large punnet	1 large punnet
Tomato Passata	½ carton	¾ carton	1 carton
Italian Herbs	½ pot	¾ pot	1 pot
Italian Pizza Bases <b>7) 13)</b>	2	3	4
Grated Italian Style Hard Cheese <b>7) 8)</b>	1 pack	1½ packs	2 packs
Rocket	1 bag	1½ bags	2 bags

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

### Nutrition

	Per serving	Per 100g
for uncooked ingredients	643g	100g
Energy (kJ/kcal)	4109 /982	639 /153
Fat (g)	38	6
Sat. Fat (g)	18	3
Carbohydrate (g)	119	18
Sugars (g)	10	2
Protein (g)	40	6
Salt (g)	3.10	0.48

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

**7)** Milk **8)** Egg **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

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

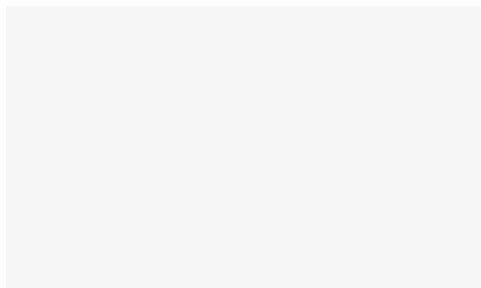
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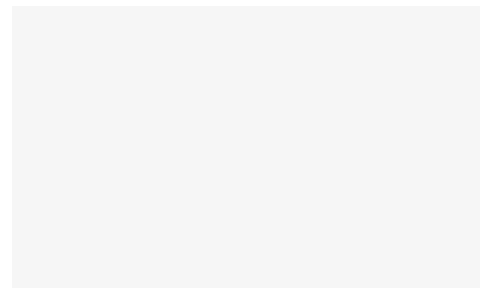
## 1. Roast the Wedges

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, turning halfway through cooking.



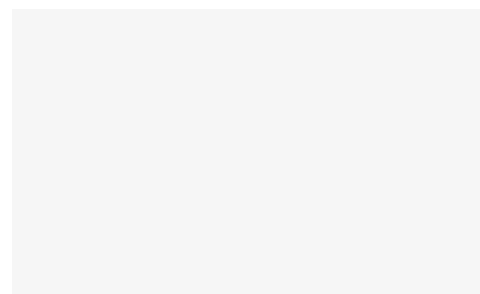
## 4. Topping Time

Scatter the **mozzarella**, **cheddar** and **hard Italian cheese** evenly over the **pizzas** and top with **half** the **baby plum tomatoes**. When the **potatoes** have 15 mins left, put the **pizzas** in the oven to bake on the top shelf (just move the potatoes down) until golden and bubbly, 12-15 mins.



## 2. Prep

Meanwhile, drain the **mozzarella** and tear into chunks. Grate the **cheddar cheese**. Chop the **baby plum tomatoes** in half.



## 5. Salad Time

Meanwhile, put the **rocket** and remaining **tomatoes** in a bowl. Drizzle with **oil** and season with **salt** and **pepper**. Toss together just before serving.



## 3. Make the Sauce

In a small bowl, combine the **passata** with the **Italian herbs** and a pinch of **salt** and **pepper**. Pop the **pizza bases** on a baking tray(s) and spread the **tomato sauce** evenly over each, leaving a small border clear of sauce.



## 6. Serve

Serve the **wedges** and **pizzas** with a helping of **salad**.

**Tuck in!**