



Super Cheesy Tortizza

with Mixed Salad and Wedges



HELLO TORTILLA

The word tortilla comes from the Spanish word 'torta' meaning round cake. The typical Mexican family of 4 consumes nearly 1kg of tortillas each day.



Potato



Yellow Pepper



Red Pepper



Mature Cheddar Cheese



Mozzarella



Whole Wheat Tortillas



Tomato Puree



Dried Oregano



Carrot



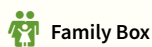
Baby Gem Lettuce



Cucumber

MEAL BAG

Hands on: **30** mins
Total: **35** mins



Family Box

3.5 of your
5 a day

Veggie

These tortilla-based pizzas are a quick and delicious twist on the Italian classic, perfect for a mid-week dinner at home. The thin and crispy tortilla bases are a great way to recreate the taste and texture of an Italian wood-fired pizza and are a great way to get the kids helping in the kitchen. Topped with two types of cheese, and served with a crunchy side salad and chunky potato wedges, it's a guaranteed crowd pleaser the whole family will love.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Coarse Grater**, two **Large Baking Trays**. Now let's get cooking!



1 MAKE THE WEDGES

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop on a baking tray and drizzle with **olive oil**, **salt** and **pepper**. Toss to coat then spread out and roast on the top shelf of the oven for 25-30 mins, until golden and crispy, turning halfway.



4 BAKE THE PIZZA

Move the tray with the **potatoes** to the bottom shelf of the oven. Sprinkle the **tortillas** with a pinch of **salt** and **pepper** and drizzle over a little **oil**. Bake on the top shelf (and middle, if you are using two trays) of the oven for 10-15 mins until the **cheese** has melted and the **bacon** is cooked. **TIP:** Swap the trays round half way through if you are using two!



2 GET CHOPPING

Meanwhile, halve the **peppers** and discard the core and seeds. Chop into small pieces. Coarsely grate the **cheddar cheese**. Drain and tear the **mozzarella ball** into pieces.



5 MAKE THE SALAD

In the meantime, make the **salad**. Trim and coarsely grate the **carrot**. Trim the root from the **baby gem lettuce** then half lengthways. Thinly slice widthways. Trim the **cucumber** then quarter lengthways. Chop widthways into small pieces. Pop the **carrot**, **baby gem** and **cucumber** into a large bowl. Drizzle over some **salt**, **pepper** and a little **olive oil**. Gently mix to combine.



3 BUILD THE TORTIZZAS

Arrange the **tortillas** on 1 or 2 lightly oiled, large baking trays (we served two per person). Rub a little **oil** all over the top. Using the back of a spoon, spread a thin layer of the **tomato purée** onto each **tortilla**. Make sure you leave space for the crust! Sprinkle over the **oregano** (you might not need all of it!) then divide the **cheeses** evenly between the **tortillas**. Finish with the **peppers** on top.



6 PLATE UP!

Once your **tortizzas** and **wedges** are ready, share between your plates and serve the **salad** alongside. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Potato *	1 small pack	1 large pack	2 small packs
Yellow Pepper *	1	1	1
Red Pepper *	1	1	1
Mature Cheddar Cheese 7) *	2 small blocks	3 small blocks	4 small blocks
Mozzarella 7) *	1 ball	1½ balls	2 balls
Whole Wheat Tortillas 13)	4	6	8
Tomato Puree	1 sachet	1½ sachets	2 sachets
Dried Oregano	1 small pot	¾ large	1 large
Carrot *	1	2	2
Baby Gem Lettuce *	1	1	2
Cucumber *	½	¾	1

* Store in the Fridge

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING 768G	PER 100G
Energy (kcal)	801	104
(kJ)	3349	436
Fat (g)	29	4
Sat. Fat (g)	17	2
Carbohydrate (g)	99	13
Sugars (g)	18	2
Protein (g)	35	5
Salt (g)	2.64	0.34

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 13) Gluten



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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