



Everything
But The Chef

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The Love Supreme Salami Pizza

Pizza is well known to be an aphrodisiac, it must have something to do with the hot dough, the rich tomato sauce and melted cheese. We're big fans here at HelloFresh HQ and we've gone with the classic combination of salami, zucchini and cheese that's bound to bring out your romantic side.



Prep: 15 mins

Cook: 10 mins

Total: 25 mins



level 1



pantry
items



Pizza Bases



Tomato Paste



Italian Dried Herbs



Cheddar Cheese



Salami



Zucchini



Capsicum



Mixed Salad



Basil

2P	4P	Ingredients
2	4	pizza bases
2 tbs	4 tbs	tomato paste
½ tsp	1 tsp	HelloFresh Italian Dried Herbs
100 g	200 g	salami, sliced
1	2	zucchini, peeled into ribbons
1	2	small capsicum, thinly sliced
½ block	1 block	Cheddar cheese, grated
70 g	140 g	mixed salad, washed
2 tsp	1 tbs	olive oil *
1 tsp	2 tsp	balsamic vinegar *
Garnish		basil leaves

⊕ May feature in another recipe

* Pantry Items

Nutrition per serving

Energy	3740	Kj
Protein	39.2	g
Fat, total	36	g
-saturated	14.2	g
Carbohydrate	97.9	g
-sugars	13.3	g
Sodium	1950	mg

Measuretool

0 cm	1 cm	2 cm



1 Preheat the oven to **220°C/200°C fan-forced**.

2 Place the **pizza bases** rough side down and spread each with the **tomato paste** and sprinkle with the **HelloFresh Italian Dried Herbs**. Top with the **salami, zucchini, capsicum, and Cheddar cheese**. Place in the oven and cook for **5-8 minutes**, or until the cheese has melted and is golden. The best results are when you slide the pizza straight onto the wire racks with an oven tray underneath to catch anything that falls.



3 Meanwhile, toss the **mixed salad** in the **olive oil** and **balsamic vinegar**. Season with **salt** and **pepper**.

4 To serve, top the pizzas with the **basil leaves** and serve with the dressed salad.



Did you know? Salami, a cured and fermented meat, contains lactic acid bacteria which helps to maintain a healthy digestive system.