



Everything  
But The Chef

hello@hellofresh.com.au

02 81 888 722

WK52  
2015



Share your masterpiece to enter into our weekly photo contest! Simply post your delicious pic on [f](#) [t](#) [i](#) with #HelloFreshAU

## Ham & Pineapple Pizza

December in Australia: It's hot, sticky and a little bit tacky, but always enjoyable. It's a bit like hot pineapple on a pizza! It's time to take this straight to the pool room, pop on your Crocodile Dundee hat and enjoy every morsel of this crowd pleaser. You're going to love this fresh salad as well (it's nice, it's different, it's tasty), so get to munching, possums!

**Prep:** 15 mins  
 **Cook:** 10 mins  
**Total:** 25 mins

level 1

nut free

helping hands

### Pantry Items



Olive Oil



Balsamic Vinegar



Pizza Base



Tomato Paste



Thyme



Premium Ham



Pineapple



Cheddar Cheese



Gem Lettuce



Carrot



Tomato

Qty	Ingredients
2	pizza bases
2 sachets	tomato paste (packed with the pizza bases)
½ bunch	thyme, leaves picked
200 g	premium ham, sliced into strips
1	pineapple, peeled & cut into 1 cm chunks
1 block	Cheddar cheese, grated
1 head	gem lettuce, shredded
1	carrot, peeled & grated
1	tomato, chopped
1 tbs	olive oil *
2 tsp	balsamic vinegar *

⊕ May feature in another recipe

\* Pantry Items

**Servings per recipe: 4**

**Nutrition per serve**

Energy	2780	Kj
Protein	31.6	g
Fat, total	18.9	g
-saturated	8	g
Carbohydrate	85.5	g
-sugars	23.4	g
Sodium	1590	mg



**You will need:** *chef's knife, chopping board, grater, vegetable peeler, spoon, and a large bowl.*

**1** Preheat the oven to **200°C/180°C fan forced**.

**2** Place the **pizza bases** on a flat surface, rough side down, and spread evenly with the **tomato paste** using the back of a spoon. Sprinkle with the **thyme leaves** and top with the **ham, pineapple, and Cheddar cheese**. Place in the oven directly onto the wire racks and cook for **10 minutes**, or until the cheese has melted and the bases are crispy.

**3** Meanwhile, in a large bowl toss the **gem lettuce, carrot** and **tomatoes** in the **olive oil** and **balsamic vinegar**. Season with **salt and pepper**.

**4** Serve the pizza with the dressed salad. Enjoy!



**Did you know?** Pineapples require nearly three years to mature and do not continue to ripen once they have been harvested.