



Roast Veggie Flatbread Pizza Bianca

with Marinated Goat Cheese & Pepper Salad

CLIMATE SUPERSTAR

Grab your meal kit with this number

33



Zucchini



Onion



Snacking Tomatoes



Garlic



Light Cooking Cream



Parmesan Cheese



Flatbreads



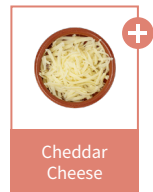
Cheddar Cheese



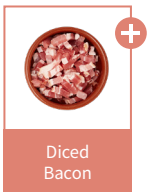
Spinach & Rocket Mix



Marinated Goat Cheese



Cheddar Cheese



Diced Bacon

Prep in: 15-25 mins
Ready in: 25-35 mins

Pizza bianca or 'white pizza' in Italian, is essentially pizza with no tomato sauce. Our version is topped with a combo of cheeses and a handful of ingredients that are so naturally tasty, you won't even miss the red sauce.

Pantry items

Olive Oil, Butter, Balsamic Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

| | 2 People | 4 People |
|--------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| zucchini | 1 | 2 |
| onion | 1 | 2 |
| snacking tomatoes | 1 packet | 2 packets |
| garlic | 2 cloves | 4 cloves |
| butter* | 15g | 30g |
| light cooking cream | 1 medium packet | 1 large packet |
| Parmesan cheese | 1 medium packet | 1 large packet |
| flatbreads | 4 | 8 |
| Cheddar cheese | 1 large packet | 2 large packets |
| spinach & rocket mix | ½ medium packet | 1 medium packet |
| balsamic vinegar* | drizzle | drizzle |
| marinated goat cheese | 1 packet | 2 packets |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|---------------|
| Energy (kJ) | 2772kJ (662cal) | 489kJ (86cal) |
| Protein (g) | 22g | 3.9g |
| Fat, total (g) | 40.4g | 7.1g |
| - saturated (g) | 20.1g | 3.5g |
| Carbohydrate (g) | 51.6g | 9.1g |
| - sugars (g) | 15.6g | 2.8g |
| Sodium (mg) | 837mg | 147.6mg |
| Dietary Fibre (g) | 9.3g | 1.6g |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **zucchini** and **onion** into rounds. Halve **snacking tomatoes**.
- Place prepped **veggies** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Roast until just tender, **15 minutes**.

TIP: If your oven tray is crowded, divide the veggies between two trays.

3



Bake the pizzas & toss the salad

- Lay **flatbreads** on a flat surface.
- Spread **white sauce** over the flatbreads with the back of a spoon. Top evenly with **roasted veggies** and sprinkle with **Cheddar cheese**.
- Transfer **pizzas** to a wire oven rack. Bake until cheese is melted and golden, **12-15 minutes**.
- Just before serving, combine **spinach & rocket mix** (see ingredients) and a drizzle of **balsamic vinegar** and **olive oil** in a medium bowl. Season to taste, then toss to coat.

2



Make the sauce

- Meanwhile, finely chop **garlic**.
- In a large frying pan, heat a drizzle of **olive oil** with the **butter** over medium-high heat. Cook **garlic** until fragrant, **1 minute**.
- Add **light cooking cream** and **Parmesan cheese** and cook until slightly thickened, **2-3 minutes**.
- Season to taste, then remove from heat and set aside.

4



Finish & serve

- Crumble **marinated goat cheese** over flatbread pizzas.
- Season to taste, then divide roast veggie flatbread pizza biancas between plates.
- Serve with pepper salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW08



CUSTOM OPTIONS

+ **DOUBLE CHEDDAR CHEESE**
Follow method above.

+ **ADD DICED BACON**
Cook, breaking up with a spoon, 4-6 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

