



# SPEEDY BASIL PESTO PIZZA

with Garden Rocket, Zucchini Ribbons & Fetta



Use pesto on a pizza



Zucchini



Tomato Paste



Wholemeal Pizza Bases



Traditional Pesto



Fetta Cheese



Rocket Leaves



Hands-on: 20 mins

Ready in: 25 mins

This pizza just screams warmer weather and fresh green ingredients. It's pizza as Italians know it should be – simple, respectful of the ingredients and absolutely delicious.

**Pantry Staples:** Olive Oil, Balsamic Vinegar, Honey

# BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **vegetable peeler, small bowl, spoon** and a **medium bowl**.



## 1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Peel the **zucchini** into thin ribbons using a vegetable peeler.



## 2 MAKE THE TOMATO BASE

In a small bowl, combine the **tomato paste, 2/3 of the balsamic vinegar** and a **good drizzle of olive oil**. Mix well. **TIP:** Adding balsamic vinegar to tomato paste gives it a sweeter, deeper and richer flavour! Place the **wholemeal pizza bases** on a flat surface, rough side down, and use the back of a spoon to spread evenly with the tomato paste mixture.



## 3 ADD THE TOPPINGS

Top the pizza with the **zucchini ribbons** and dollops of **traditional pesto**. Crumble over the **fetta**. **TIP:** Make sure to spread the ingredients evenly over the pizza base to prevent a soggy base!



## 4 BAKE THE PIZZA

Place the pizzas in the oven directly onto the wire racks and cook for **10 minutes**, or until the cheese is melted and the base is crispy. **TIP:** Placing the pizzas directly onto the wire racks helps the base to crisp up.



## 5 DRESS THE ROCKET

While the pizza is baking, combine the **remaining balsamic vinegar, honey** and **olive oil (1 tbs for 2 people / 1 tbs for 4 people)** in a medium bowl. Season with a **pinch of salt** and **pepper** and mix well. Add the **rocket leaves** and toss to coat. **TIP:** Add the rocket just before serving to avoid soggy leaves.



## 6 SERVE UP

Slice the speedy basil pesto pizza into wedges and top with half of the dressed rocket. Serve the remaining rocket on the side.

# ENJOY!

# 2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
zucchini	1	2
tomato paste	2 sachets (100 g)	4 sachets (200 g)
balsamic vinegar*	1½ tbs	3 tbs
wholemeal pizza bases	2	4
traditional pesto	1 tub (75 g)	1 tub (150 g)
fetta	1 block (100 g)	2 blocks (200 g)
honey*	½ tsp	1 tsp
rocket leaves	1 bag	1 bag

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4260kJ (1020Cal)	820kJ (196Cal)
Protein (g)	34.1g	6.6g
Fat, total (g)	49.0g	9.4g
- saturated (g)	12.9g	2.5g
Carbohydrate (g)	105.0g	20.2g
- sugars (g)	17.4g	3.3g
Sodium (g)	2110mg	406mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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