



DOUBLE CHEESE & PESTO PIZZA

with Zucchini & Caramelised Onion



Add pesto to a pizza



Zucchini



Red Onion



Wholemeal Pizza Bases



Pizza Sauce



Fetta



Shredded Cheddar Cheese



Traditional Pesto (Vegetarian)



Rocket Leaves

Hands-on: 20 mins
Ready in: 25 mins

This pizza combines fresh ingredients for a flavourful veggie pizza. It's pizza as Italians know it should be – simple, respectful of the ingredients and absolutely delicious.

Pantry Staples: Olive Oil, Balsamic Vinegar, Brown Sugar

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **medium frying pan**



1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced** (remove a wire rack first). Peel the **zucchini** into thin ribbons using a vegetable peeler. Thinly slice the **red onion**.



2 ASSEMBLE THE PIZZAS

Place the **wholemeal pizza bases** on the wire rack, rough-side down, and use the back of a spoon to spread evenly with the **pizza sauce**. Top the pizza with the **zucchini** ribbons. Crumble over the **fetta** and sprinkle with the **shredded Cheddar cheese**.



3 BAKE THE PIZZAS

Bake the pizzas on the rack for **10 minutes**, or until the cheese is melted slightly and the base is crisp. **TIP:** *Placing the pizzas directly on the wire rack helps the base to crisp up.*



4 CARAMELISE THE ONIONS

While the pizza is baking, heat a **drizzle** of **olive oil** in a medium frying pan over a medium heat. Add the **onion** and cook, stirring, for **5-6 minutes**, or until softened. Add the **balsamic vinegar**, the **water** and **brown sugar** and stir to combine. Cook for a further **3-5 minutes** or until dark and sticky.



5 FINISH THE PIZZA

Once the pizza is done, top with the **traditional pesto** and caramelised **onions**.



6 SERVE UP

Top the pizzas with the rocket leaves and slice into pieces. **TIP:** *Serve 1/2 the rocket leaves on the side, with a drizzle of balsamic vinegar and olive oil if you prefer!*

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
zucchini	1	2
red onion	1	2
wholemeal pizza bases	2	4
pizza sauce	1 sachet (150 g)	2 sachets (300 g)
fetta	1 block (100 g)	2 blocks (200 g)
shredded Cheddar cheese	1 packet (50 g)	1 packet (100 g)
balsamic vinegar*	1 tbs	2 tbs
water*	2 tsp	1 tbs
brown sugar*	1 ½ tsp	3 tsp
traditional pesto (vegetarian)	1 tub (75 g)	1 tub (150 g)
rocket leaves	1 bag (30 g)	1 bag (60 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4300kJ (1030Cal)	675kJ (161Cal)
Protein (g)	40.7g	6.4g
Fat, total (g)	45.5g	7.1g
- saturated (g)	16.8g	2.6g
Carbohydrate (g)	109g	17.1g
- sugars (g)	21.3g	3.3g
Sodium (g)	2350mg	369mg

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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