



Quick Cheddar, Fetta & Pesto Pizza

with Zucchini & Caramelised Onion

Grab your Meal Kit with this symbol



Zucchini



Red Onion



Pizza Bases



Pizza Sauce



Shredded Cheddar Cheese



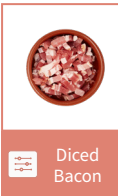
Fetta Cubes



Basil Pesto



Rocket Leaves



Diced Bacon

Hands-on: 20-30 mins
Ready in: 25-35 mins

This vibrant veggie pizza is made the Italian way, paying respect to the ingredients and proving that less can often mean more.

The recent harsh weather conditions have impacted the zucchini grown by our farmers. The quality and freshness is still the same, but they may be a little smaller than usual.

 **CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
zucchini	1	2
red onion	1	2
pizza bases	2	4
pizza sauce	1 packet	2 packets
shredded Cheddar cheese	1 large packet	2 large packets
fetta cubes	1 medium packet	1 large packet
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tsp	2 tsp
basil pesto	1 packet (50g)	1 packet (100g)
rocket leaves	1 small bag	1 medium bag
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4163kJ (995Cal)	722kJ (173Cal)
Protein (g)	35.2g	6.1g
Fat, total (g)	45.8g	7.9g
- saturated (g)	18.5g	3.2g
Carbohydrate (g)	104.9g	18.2g
- sugars (g)	14.6g	18.2g
Sodium (mg)	1313mg	228mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4544kJ (1086Cal)	731kJ (175Cal)
Protein (g)	42.9g	6.9g
Fat, total (g)	52g	8.4g
- saturated (g)	20.8g	3.3g
Carbohydrate (g)	105.3g	16.9g
- sugars (g)	15g	16.9g
Sodium (mg)	1738mg	280mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Using a vegetable peeler, peel **zucchini** into thin ribbons.
- Thinly slice **red onion**.



Caramelize the onion

- While pizza is baking, heat a drizzle of **olive oil** in a medium frying pan over a medium heat.
- Cook **onion**, stirring regularly until softened, **5-6 minutes**. Reduce heat to medium. Add **balsamic vinegar**, **water** and **brown sugar**, then mix well. Cook until dark and sticky, **3-5 minutes**.

CUSTOM RECIPE

If you've added diced bacon, before cooking onion, heat the frying pan over a medium-high heat with a drizzle of olive oil. When oil is hot, cook bacon, breaking up with a spoon, until golden, 4-6 minutes. Transfer to a bowl and cover to keep warm. Continue as above.



Bake the pizza

- Lay **pizza bases** on a flat surface, rough-side down. Spread evenly with **pizza sauce** using the back of a spoon.
- Sprinkle evenly with **shredded Cheddar cheese**, then top with **zucchini**. Crumble over the **fetta cubes**, then drizzle with **olive oil**.
- Bake directly on wire rack in oven until cheese is melted and golden, **10-12 minutes** (use two wire racks if your pizzas don't fit).

TIP: Placing the pizzas directly on the wire rack helps the bases crisp up.



Serve up

- When pizza is ready, top with **basil pesto**, caramelized onion and **rocket leaves**.
- Slice Cheddar, fetta and basil pesto pizza. Divide between plates to serve.

TIP: Serve 1/2 the rocket leaves with a drizzle of balsamic vinegar and olive oil as a salad, if preferred!

CUSTOM RECIPE

Top the pizza with bacon, then continue as above.

Enjoy!