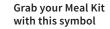
# Cherry Tomato Pizza Bianca with Pesto & Pear-Rocket Salad









Cherry/Snacking











Pizza Bases

Cucumber



**Rocket Leaves** 



**Light Cooking** 



**Grated Parmesan** 



Shredded Cheddar



**Basil Pesto** 



Prep in: 15-25 mins Ready in: 35-45 mins Eat Me Early\*

\*Custom Posing

\*Custom Recipe only

Prep this crowd-pleasing pizza in less time than it would take to pick up the takeaway version. Simply roast the veg and whip up a white sauce before loading the bases up with all the toppings. Toss the salad while the pizzas are baking, and you're done!

**Pantry items** 

Olive Oil, Honey, Balsamic Vinegar

Before you start Remember to wash your hands for 20 seconds before you get cooking.

veggies a wash.

#### You will need

Oven tray lined with baking paper · Medium frying pan · Wire oven racks

## Ingredients

	2 People	4 People		
olive oil*	refer to method	refer to method		
cherry/snacking tomatoes	1 punnet	2 punnets		
red onion	1	2		
garlic	1 clove	2 cloves		
light cooking cream	1 medium packet	1 large packet		
pizza bases	2	4		
grated Parmesan cheese	1 packet (30g)	2 packets (60g)		
shredded Cheddar cheese	1 medium packet	1 large packet		
pear	1	2		
cucumber	1	2		
honey*	1 tsp	2 tsp		
balsamic vinegar*	drizzle	drizzle		
rocket leaves	1 small bag	1 medium bag		
basil pesto	1 medium packet	1 large packet		
chicken breast**	1 small packet	1 large packet		

<sup>\*</sup>Pantry Items \*\* Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5291kJ (1265Cal)	740kJ (177Cal)
Protein (g)	40g	5.6g
Fat, total (g)	49.4g	6.9g
- saturated (g)	19.4g	2.7g
Carbohydrate (g)	158.1g	22.1g
- sugars (g)	21.8g	3g
Sodium (mg)	1595mg	223mg
Overhaus Dasins		

#### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6039kJ (1443Cal)	686kJ (164Cal)
Protein (g)	74.4g	8.5g
Fat, total (g)	53.8g	6.1g
- saturated (g)	20.8g	2.4g
Carbohydrate (g)	158.6g	18g
- sugars (g)	22.2g	2.5g
Sodium (mg)	1676mg	190mg

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.

#### We're here to help!

Scan here if you have any questions or concerns





# Roast the veggies

- Preheat oven to 220°C/200°C fan-forced. Halve cherry tomatoes. Cut red onion into thick wedges.
- · Place prepped veggies on a lined oven tray (divide between two trays if your tray is crowded). Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast until just tender, 10-15 minutes.

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks while the veggies are roasting. Set aside.



# Bake the pizzas

- Spread pizza bases evenly with white sauce. Top with roasted veggies. Sprinkle over grated Parmesan cheese and shredded Cheddar cheese.
- Place pizzas directly on a wire rack in the oven. Bake until cheese is melted and golden, 10-12 minutes (use two wire racks if your pizzas don't fit).

TIP: Placing the pizzas directly onto the wire racks helps the bases crisp up!

**Custom Recipe:** After spreading the bases with the sauce, top pizzas evenly with chicken and roasted veggies. Continue with the step. Bake until cheese is melted and chicken is cooked through (when no longer pink inside), 10-12 minutes.

TIP: The chicken is cooked when it is no longer pink inside.



#### Make the white sauce

- When the veggies have **5 minutes** remaining, finely chop **garlic**.
- In a medium frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook garlic until fragrant, 1 minute. Add light cooking cream and cook, stirring, until slightly thickened, **2-3 minutes**. Season, then set aside.

Custom Recipe: Before making the sauce, heat pan over high heat with a drizzle of olive oil. Cook chicken until just browned, 3-4 minutes (it will finish cooking in step 3!). Transfer to a bowl. Continue with the step.



# Serve up

- While the pizzas are baking, thinly slice **pear**. Roughly chop **cucumber**. In a medium bowl, combine the **honey** and a drizzle of **balsamic vinegar** and olive oil. Season, then add pear, cucumber and rocket leaves. Toss to coat.
- Dollop **basil pesto** over pizza. Slice, then divide between plates.
- · Serve with pear-rocket salad. Enjoy!



Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate