

Easy Cherry Tomato Pizza Bianca

with Zucchini, Pesto & Rocket Salad



Cherry Tomatoes



Zucchini



Red Onion



Garlic



Light Cooking Cream



Pizza Bases



Grated Parmesan Cheese



Shredded Cheddar Cheese



Pear



Rocket Leaves



Basil Pesto



Diced Bacon

 Hands-on: **15-25 mins**
Ready in: **35-45 mins**

Pizza bianca or "white pizza" in Italian, refers to pizza without the tomato sauce. We've topped ours with a combination of cheeses and a few simple ingredients that don't need much to shine.



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

Pantry items

Olive Oil, Honey, Balsamic Vinegar

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

Oven tray lined with baking paper · Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cherry tomatoes	1 punnet	2 punnets
zucchini	1	2
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
honey*	1 tsp	2 tsp
balsamic vinegar*	drizzle	drizzle
rocket leaves	1 small bag	1 medium bag
basil pesto	1 packet (50g)	1 packet (100g)
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4328kJ (1034Cal)	651kJ (155Cal)
Protein (g)	30.6g	4.6g
Fat, total (g)	48.5g	7.3g
- saturated (g)	19.6g	2.9g
Carbohydrate (g)	112.1g	16.9g
- sugars (g)	22.6g	3.4g
Sodium (mg)	1142mg	172mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4740kJ (1130Cal)	629kJ (150Cal)
Protein (g)	39.4g	5.2g
Fat, total (g)	59.1g	7.8g
- saturated (g)	24.4g	3.2g
Carbohydrate (g)	103g	13.6g
- sugars (g)	22.3g	3.0g
Sodium (mg)	1860mg	247mg

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.

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Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**.
- Halve **cherry tomatoes**. Thinly slice **zucchini** into rounds. Cut **red onion** into thin wedges. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to combine.
- Roast until just tender, **10-15 minutes**.

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



Bake the pizzas

- Lay **pizza bases** on a flat surface, rough side-down. Using the back of a spoon, spread **white sauce** evenly across **pizza bases**. Top evenly with **roasted veggies**. Sprinkle with **grated Parmesan cheese** and **shredded Cheddar cheese**.
- Place directly on wire racks in oven. Bake until cheese is melted and golden, **10-12 minutes**.
- Meanwhile, thinly slice **pear**. In a medium bowl, combine **honey** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.

CUSTOM RECIPE

If you've added diced bacon, top the pizza with the bacon along with the roasted veggies.



Make the white sauce

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



Serve up

- To the bowl with the dressing, add pear and **rocket leaves**. Toss to coat.
- Dollop **basil pesto** over pizza, then divide between plates.
- Serve with rocket and pear salad.

Enjoy!

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