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## Red Capsicum Pizza with Mozzarella & Rocket

When it comes to amazing weeknight pizzas, we only see red! Red capsicum, smoky and sweet, red onion and Kalamata olives on a rich red tomato base. Pop on your favourite Split Enz track and enjoy the hint of pine nuts and gooey mozzarella that complete this super simple pizza you won't want to share.



**Prep:** 10 mins

**Cook:** 20 mins

**Total:** 30 mins



level 1

### Pantry Items



Olive Oil



Wholemeal Pizza Bases



Tomato Paste



Red Capsicum



Red Onion



Kalamata Olives



Pine Nuts



Mozzarella Cheese



Rocket Leaves

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2P	4P	Ingredients
2	4	wholemeal pizza bases
2 sachets	4 sachets	tomato paste ( <b>included with the bases</b> )
1	2	red capsicum, thinly sliced
½	1	red onion, thinly sliced
1 tub	2 tubs	kalamata olives, halved ( <b>check for pits</b> )
1 sachet	2 sachets	pine nuts
1 block	2 blocks	mozzarella cheese, grated
½ bag	1 bag	rocket leaves
1 tbs	2 tbs	olive oil *

⊕ Ingredient features in another recipe

\* Pantry Items

🌿 Pre-preparation

#### Nutrition per serve

Energy	3770	Kj
Protein	38.2	g
Fat, total	35.3	g
-saturated	12.5	g
Carbohydrate	102	g
-sugars	16.6	g
Sodium	1760	mg

2a



**You will need:** *chef's knife, chopping board, spoon, large bowl and tongs.*

**1** Preheat the oven to **200°C/180°C** fan-forced.

**2** Place the **wholemeal pizza bases** on a flat surface, rough side down, and spread evenly with the **tomato paste** using the back of a spoon. Top with the **red capsicum, red onion, kalamata olives, pine nuts** and **mozzarella cheese**. Place in the oven directly onto the wire racks and cook for **10-15 minutes**, or until the cheese has melted and the bases are crispy.

**3** Meanwhile, in a large bowl toss the **rocket leaves** in the **olive oil** and season with **salt** and **pepper**.

**4** Serve the pizza with the dressed rocket. Enjoy!

2b



2c



4



**Did you know?** Onions have been eaten by humans for at least 7,000 years.