



Serrano Ham & Pesto Pizza

with Tomato & Fetta



Flavour tomato paste with balsamic vinegar



Wholemeal Pizza Bases



Tomato Paste



Tomato



Red Onion



Fetta



Serrano Ham



Traditional Pesto



Mixed Salad Leaves

Pantry Staples



Olive Oil



Balsamic Vinegar



Hands-on: 15 mins

Ready in: 25 mins

These wholemeal pizza bases are topped with a colourful palette of rich tomato reds, pretty onion purples and a smattering of green pesto. Top it off with Serrano Ham and fresh creamy feta, and we're calling this the official must try pizza of the season.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife**, **chopping board**, **small bowl**, **spoon** and a **large bowl**.



1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Slice the **tomato** into 0.5 cm slices. Slice the **red onion** into thin wedges.



2 MAKE THE TOMATO SAUCE BASE

Place the **tomato paste** into a small bowl. Add the **balsamic vinegar** and a **drizzle** of **olive oil** and stir until well combined.

TIP: Adding balsamic vinegar to tomato paste gives it a sweeter, deeper flavour! Place the **wholemeal pizza bases** rough side down onto a flat surface. Spread the **tomato paste mixture** across the base of each pizza using the back of a spoon.



3 TOP THE PIZZA

Top the pizza with the **tomato slices**, the **red onion** and the **Serrano ham**. Crumble over the **fetta**.



4 BAKE THE PIZZA

Place the **pizzas** in the oven directly on the wire racks and cook for **10 minutes**, or until the bases are crispy and the **fetta** is golden. Remove from the oven and spoon dollops of **traditional pesto** on top.



5 MAKE THE SALAD

In a large bowl, add the **mixed salad leaves**. **Drizzle** with **olive oil**, season with a **pinch** of **salt** and **pepper** and toss to coat.



6 SERVE UP

Cut the **Serrano ham** and **pesto** pizza into slices and divide between plates. Serve with the mixed leaves on the side.

Enjoy!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
tomato	2	4
red onion	½	1
tomato paste	2 sachets (100 g)	4 sachets (200 g)
balsamic vinegar	1 tbs	2 tbs
wholemeal pizza bases	2	4
Serrano ham	1 packet	2 packets
fetta	1 block (50 g)	2 blocks (100 g)
traditional pesto	1 tub (50 g)	2 tubs (100 g)
mixed salad leaves	1 bag	2 bags

*Pantry Items | This ingredient can be found in your herb bag

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4090kJ (978Cal)	758kJ (181Cal)
Protein (g)	42.0g	7.8g
Fat, total (g)	43.3g	8.0g
- saturated (g)	18.5g	3.4g
Carbohydrate (g)	102g	18.9g
- sugars (g)	15.2g	2.8g
Sodium (g)	1790mg	332mg

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

Hello@HelloFresh.com.au

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