



SUMMERTIME VEGGIE PIZZA

with Chilli Oil



Discover the secret to a crispy homemade pizza



Tomatoes



Red Onion



Mushrooms



Zucchini



Oregano



Mozzarella Cheese



Wholemeal Pizza Bases



Tomato Paste



Birdseye Chilli

Pantry Staples



Olive Oil



Hands-on: 10 mins
Ready in: 20 mins

There's something about pizza in the summertime that is irresistible. Sure, it might be hot outside, but there's always room for a slice of pizza hot out of the oven - ready to eat within 20 minutes. Enjoy this one outside, preferably pool side with a cool drink in hand.

BEFORE YOU START

You will need: **chef's knife**, **chopping board**, **vegetable peeler**, **box grater**, **small saucepan** and a **small bowl** or **jug**. Let's start cooking the **Summertime Veggie Pizza with Chilli Oil**.



1 HEAT UP OVEN

Preheat the oven to **220°C/200°C fan-forced**.



2 PREP TOPPINGS

Thinly slice the **tomato**. Finely slice the **red onion**. Thinly slice the **mushrooms**. Peel the **zucchini** into ribbons. Pick the **oregano** leaves. Grate the **mozzarella cheese**.



3 ADD TOPPINGS

Place the **wholemeal pizza bases** onto a flat surface, rough side down, and spread each base evenly with the **tomato paste**. Top with the **tomato**, **red onion**, **mushrooms**, **zucchini**, **oregano** and **mozzarella cheese**. Season with **salt** and **pepper**.



4 COOK PIZZA

The trick to faking woodfire pizza oven heat? Ditch the baking tray and cook directly on the oven racks for that authentic finish. Place the wholemeal pizza base into the oven directly on to the wire racks. Cook for 10 minutes or until the bases are crispy.



5 PREP CHILLI OIL

Finely chop the **birdseye chilli**. Heat the **olive oil** in a small saucepan over a medium heat. Add the **birdseye chilli** and cook for **1-2 minutes** or until fragrant. Remove from the heat.



6 SERVE UP

Drizzle the pizza with the chilli oil and cut into slices.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
tomatoes	2	4
red onion	½	1
mushrooms	1 punnet	2 punnets
zucchini	1	2
oregano	1 bunch	2 bunches
mozzarella cheese	1 block	2 blocks
wholemeal pizza bases	2	4
tomato paste	2 sachets (100g)	4 sachets (200g)
birdseye chilli	1	2
olive oil *	1 ½ tbs	3 tbs

*Pantry Items | [Ingredient features in another recipe](#)

NUTRITION	PER SERVING	PER 100G
Energy (kj)	3170	450
Protein (g)	32.9	4.7
Fat, total (g)	19.8	2.8
saturated (g)	6.7	0.9
Carbohydrate (g)	103	14.7
sugars (g)	18.2	2.6
Sodium (mg)	1380	197

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