



Veggie & Double Cheese Pizza

with Rocket & Garlic Oil



Make your own garlic oil



Red Onion



Red Capsicum



Zucchini



Mozzarella Cheese



Wholemeal Pizza Bases



Tomato Paste



Garlic



Parmesan Cheese



Rocket Leaves

Pantry Staples



Olive Oil



Hands-on: 10 mins

Ready in: 20 mins

The key to a killer pizza really is simplicity. The less going on, the more the flavours shine through, and this fresh rocket and double cheese topped number with garlic infused oil is no exception.

BEFORE YOU START

You will need: **chef's knife, chopping board, grater, spoon, garlic crusher, small saucepan** and **vegetable peeler**. Let's start cooking the **Veggie & Double Cheese Pizza with Rocket & Garlic Oil**



1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Finely dice the **red onion**. Finely dice the **red capsicum**. Finely slice the **zucchini**. Grate the **Mozzarella cheese**.



2 TOP THE PIZZAS

Lay the **wholemeal pizza bases** on a flat surface, rough side down. Spread the **tomato paste** across the bases evenly using the back of a spoon. Sprinkle over the grated **Mozzarella** cheese and top with the **red onion, red capsicum** and **zucchini**.



3 COOK THE PIZZAS

Place the pizzas in the oven directly onto the wire racks and cook for **10 minutes**, or until the cheese is melted and golden.



4 MAKE THE GARLIC OIL

To make the **garlic oil**, peel and crush the **garlic** and combine with the **olive oil** in a small saucepan. Heat over a low heat for **2 minutes**, until fragrant.

This garlic-infused oil can also be used as a salad dressing or as a simple dip for toasted warm bread.



5 SHAVE THE PARMESAN

Shave the **Parmesan cheese** into flakes using a vegetable peeler.



6 SERVE UP

Top the pizzas with the **rocket leaves**, shaved **Parmesan cheese** and a drizzle of **garlic oil**. Slice the pizzas into wedges and divide between plates.

Enjoy!

4-5 PEOPLE INGREDIENTS

	4-5P
red onion	1
red capsicum	1
zucchini	1
Mozzarella cheese	1 block (150g)
wholemeal pizza bases	3
tomato paste	3 sachets (6 tbs)
garlic	2 cloves
olive oil*	2 tbs
Parmesan cheese	1 block (50g)
rocket leaves	1 bag

*Pantry Items | Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2820kJ (673Cal)	681kJ (163Cal)
Protein (g)	32.5g	7.9g
Fat, total (g)	24.2g	5.9g
- saturated (g)	10.5g	2.5g
Carbohydrate (g)	76.3g	18.4g
- sugars (g)	13.1g	3.2g
Sodium (mg)	1180mg	284mg

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