



Everything
But The Chef

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Saint Valentine's Pesto Pizza with Fetta & Sundried Tomato

In Australia we consume around 200 000 pizzas a year, but as Saint Valentine states there is only one that you can truly love and this is a definite contender! Here at HF HQ you could hear us fighting over the last slice of this healthy version. Don't be the last one to get to the table tonight – you might miss out!



15 min



level 1



veggie



Lebanese Bread



Basil Pesto



Sundried Tomatoes



Fetta



Baby Spinach



Pine Nuts



Artichokes

2P	4P	Ingredients
3	6	Lebanese bread
150 g	300 g	basil pesto
1 tub	2 tubs	sundried tomatoes
200 g	400 g	artichoke hearts
1/2 block	1 block	fetta, crumbled ☒
1 tbs	2 tbs	olive oil*
20 g	40 g	pine nuts
70 g	140 g	baby spinach, washed

☒ May feature in another recipe

* Good to have at home

Nutrition per serving

Energy	2240	Kj
Protein	16.8	g
Fat, total	28.3	g
-saturated	7.1	g
Carbohydrate	48.4	g
-sugars	13.8	g

Measuretool

0 cm	1 cm	2 cm

2a



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

2 Place the **Lebanese bread** on an oven tray. Using the back of a spoon spread the base with the **pesto**. Top the base with the **sundried tomatoes, artichoke hearts** and **fetta**. Put your pizzas in the oven and bake for **10 minutes** or until the bread is crispy and your fetta is golden.

2b



3 Meanwhile, in a small pan heat some **oil** over a medium-high heat and then add the **pine nuts**, fry for **1 minute** and then remove. Make sure you don't burn them!

4 Place your pizza on a plate and sprinkle with **baby spinach** and your toasted pine nuts. You can drizzle a few drops of olive oil on top if you like!

3



4

