



Speedy Serrano Ham, Rocket & Basil Pesto Pizza

with Cheddar Cheese



Flavour tomato paste with balsamic vinegar



Wholemeal Pizza Bases



Pizza Sauce



Roma Tomato



Cheddar Cheese



Serrano Ham



Traditional Pesto



Rocket Leaves

Pantry Staples: Olive Oil, Balsamic Vinegar

Hands-on: 10 mins
Ready in: 20 mins

These wholemeal pizza bases are topped with a colourful palette of rich tomato reds and a smattering of green pesto and rocket. Top it off with Serrano Ham and melty Cheddar, 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**, **large bowl** and a **box grater**.



1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Slice the **Roma tomato** into 0.5cm slices. Grate the **Cheddar cheese**.



2 TOP THE BASES WITH THE SAUCE

Place the **wholemeal pizza bases** onto a flat surface, rough side down. Spread the **pizza sauce** around the base of each pizza using the back of a spoon.



3 ADD THE TOPPINGS

Sprinkle over the **Cheddar cheese**. Top the pizzas with the **tomato** slices. Separate and roughly tear the **Serrano ham** and scatter over top.



4 BAKE THE PIZZA

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



5 MAKE THE SALAD

In a large bowl, add the **olive oil** (**2 tsp for 2 people / 1 tbs for 4 people**), **balsamic vinegar** and a **pinch** of **salt** and **pepper**. Add the **rocket leaves** and toss to coat.

TIP: Toss the rocket leaves in the dressing just before serving to prevent soggy leaves.



6 SERVE UP

Cut the Serrano ham and basil pesto pizza into slices and divide between plates. Top the pizzas with the dressed rocket leaves or serve on the side.

Enjoy!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
Roma tomato	2	4
Cheddar cheese	1 block (100 g)	2 blocks (200 g)
wholemeal pizza bases	2	4
pizza sauce	1 sachet (150 g)	2 sachets (300 g)
Serrano ham	1 packet	2 packets
traditional pesto	1 tub (100 g)	1 tub (200 g)
balsamic vinegar*	1 tsp	2 tsp
rocket leaves	1 bag	1 bag

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4520kJ (1080Cal)	772kJ (184Cal)
Protein (g)	49.2g	8.4g
Fat, total (g)	54.4g	9.3g
- saturated (g)	25.3g	4.3g
Carbohydrate (g)	96.8g	16.6g
- sugars (g)	11.5g	2.0g
Sodium (g)	1830mg	313mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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

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