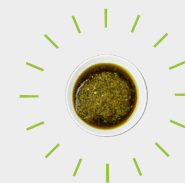




SPEEDY BASIL PESTO PIZZA

with Garden Rocket, Zucchini Ribbons & Fetta



Add pesto to a pizza



Zucchini



Pizza Sauce



Wholemeal Pizza Bases



Traditional Pesto



Fetta Cheese



Rocket Leaves



Hands-on: **20** mins
Ready in: **25** mins

This pizza just screams Autumn and fresh green ingredients. It's pizza as Italians know it should be – simple, respectful of the ingredients and absolutely delicious.

Pantry Staples: Olive Oil, Vinegar (Balsamic Or White Wine), Honey

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **vegetable peeler, spoon, small bowl** and a **medium bowl**.



1 GET PREPPED

Preheat the oven to **200°C/180°C fan-forced**. Peel the **zucchini** into thin ribbons using a vegetable peeler.



2 MAKE THE TOMATO BASE

Place the **wholemeal pizza bases** on a flat surface, rough side down, and use the back of a spoon to spread evenly with the **pizza sauce**.



3 ADD THE TOPPINGS

Top the pizza with the **zucchini** ribbons and dollops of **traditional pesto**. Crumble over the **fetta**. **TIP:** Make sure to spread the ingredients evenly over the pizza base to prevent a soggy base!



4 BAKE THE PIZZA

Place the pizzas directly onto a wire rack in the oven and cook for **10 minutes**, or until the cheese is melted slightly and the base is crispy. **TIP:** Placing the pizzas directly onto the wire racks helps the base to crisp up.



5 DRESS THE ROCKET

While the pizza is baking, combine the **vinegar, honey** and **olive oil** (**1 tbs for 2 people / 1 tbs for 4 people**) in a medium bowl. Season with a **pinch** of **salt** and **pepper** and mix well. Add the **rocket leaves** and toss to coat. **TIP:** Add the rocket just before serving to prevent soggy leaves.



6 SERVE UP

Slice the speedy basil pesto pizza into wedges and top with half of the dressed garden rocket. Serve the remaining rocket on the side.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
zucchini	1	2
wholemeal pizza bases	2	4
pizza sauce	1 sachet (150 g)	2 sachets (300 g)
traditional pesto	1 tub (75 g)	1 tub (150 g)
fetta	1 block (100 g)	2 blocks (200 g)
vinegar* (balsamic or white wine)	3 tsp	1½ tbs
honey*	1 tsp	2 tsp
rocket leaves	1 bag	1 bag

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4070kJ (972Cal)	757kJ (181Cal)
Protein (g)	33.1g	6.2g
Fat, total (g)	47.4g	8.8g
- saturated (g)	12.6g	2.3g
Carbohydrate (g)	99.9g	18.6g
- sugars (g)	13.6g	2.5g
Sodium (g)	2090mg	388mg

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

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