



Cherry Tomato & Zucchini Pizza Bianca

with Rocket & Pear Salad

Grab your Meal Kit with this symbol



Cherry Tomatoes



Zucchini



Red Onion



Garlic



Light Thickened Cream



Wholemeal Pizza Bases



Grated Parmesan Cheese



Shredded Cheddar Cheese



Pear



Rocket Leaves



Basil Pesto

Hands-on: 15-25 mins
Ready in: 35-45 mins

Pizza bianca or "white pizza" in Italian, refers to pizza with no tomato sauce. Sometimes topped with a combination of cheeses and a few simple ingredients, we think it's one of the best pizzas you'll ever try. You'll never miss the tomato sauce!

Pantry items

Olive Oil, Balsamic Vinegar, Honey

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cherry tomatoes	1 punnet	2 punnets
zucchini	1	2
red onion	1	2
garlic	1 clove	2 cloves
light thickened cream	1 packet (150ml)	2 packets (300ml)
wholemeal pizza bases	2	4
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
shredded Cheddar cheese	1 medium packet	1 large packet
pear	1	2
balsamic vinegar*	½ tbs	1 tbs
honey*	1 tsp	2 tsp
rocket leaves	1 bag (30g)	1 bag (60g)
basil pesto	1 sachet (50g)	1 sachet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2978kJ (711Cal)	478kJ (114Cal)
Protein (g)	24.3g	3.9g
Fat, total (g)	37.8g	6.1g
- saturated (g)	20.6g	3.3g
Carbohydrate (g)	63.4g	10.2g
- sugars (g)	22.7g	3.6g
Sodium (mg)	860mg	138mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Halve the **cherry tomatoes**. Cut the **zucchini** into 1cm rounds. Cut the **red onion** into 2cm wedges. Place the **cherry tomatoes, zucchini and red onion** on an oven tray lined with baking paper. Drizzle with **olive oil** and season with **salt and pepper**. Toss to combine. Roast until just tender, **10-15 minutes**.



Bake the pizzas

Place the **pizzas** directly on a wire rack in the oven and bake until the cheese is melted and golden, **10-12 minutes** (use two wire racks if your pizzas don't fit).

TIP: Placing the pizzas directly onto the wire racks helps the base to crisp up.



Make the white sauce

Finely chop the **garlic**. Heat a drizzle of **olive oil** in a large frying pan over a medium-high heat. Add the **garlic** and cook until fragrant, **1 minute**. Add the **light thickened cooking cream** and cook until slightly thickened, **2-3 minutes**. Season with **salt and pepper** and stir to combine.



Finish the salad

While the pizza is baking, thinly slice the **pear**. In a medium bowl, combine the **balsamic vinegar, honey** and a small drizzle of **olive oil**. Season with **salt and pepper**. Add the **pear and rocket leaves** to the **dressing** and toss to coat.



Prep the pizzas

Lay the **pizza bases** on a flat surface, rough side down. Spread the **white sauce** evenly across the **pizza bases** using the back of a spoon. Top evenly with the **cherry tomatoes, zucchini and red onion**. Top with the **grated Parmesan cheese and shredded Cheddar cheese**.



Serve up

Drizzle the basil pesto over the pizzas and divide between plates. Serve with the rocket and pear salad on the side.

Enjoy!