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Classic Ham Pizza with Basil & Mozzarella

Forget the excessively saucy, topping-heavy pizzas of your past; here, good quality, flavoursome ingredients ensure each bite still packs a punch of flavour, but are mild enough for young palettes. Get the kids to help 'decorate' the pizzas, set your timer for 30 minutes and dinner will be ready in a flash!

 **Prep:** 10 mins
 **Cook:** 20 mins
 **Total:** 30 mins

 **level 1**
 **helping hands**

Pantry Items



Balsamic Vinegar



Olive Oil



Tomato Paste



Italian Herbs



Wholemeal Pizza Bases



Ham



Tomatoes



Mushrooms



Basil



Mozzarella Cheese




Rocket Leaves

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QTY	Ingredients
3 sachets	tomato paste (included with bases)
1 tbs	balsamic vinegar *
1 sachet	Italian herbs
3	wholemeal pizza bases
1 packet	ham, torn into pieces
2	tomatoes, thinly sliced
1 punnet	mushrooms, sliced 
1 bunch	basil, leaves roughly torn
1 block	mozzarella cheese, grated
1 bag	rocket leaves, washed
½ tbs	olive oil *

 Ingredient features in another recipe

* Pantry Items

 Pre-preparation

Nutrition per serve

Energy	2680	Kj
Protein	38	g
Fat, total	18.1	g
-saturated	8.7	g
Carbohydrate	75.8	g
-sugars	10.9	g
Sodium	2050	mg



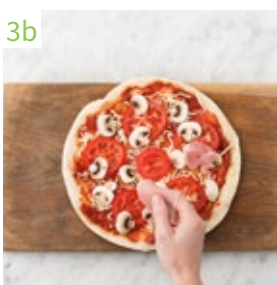
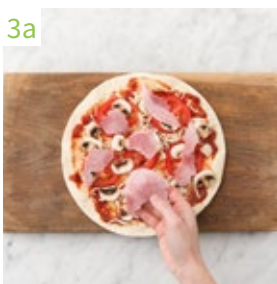
You will need: chopping board, chef's knife, box grater, small bowl, spoon and medium bowl.

1 Preheat the oven to 220°C/200°C fan-forced.

2 Combine the **tomato paste**, half the **balsamic vinegar** and the **Italian herbs** in a small bowl. Place each **wholemeal pizza base** smooth side up on a flat surface (they will be transferred directly on to the oven racks so no need for a tray) and spread each evenly with the tomato paste mixture.

3 Divide the **ham**, **tomato**, **mushroom**, **basil** and **mozzarella cheese** between the pizza bases and season with **salt** and **pepper**. Place the pizzas into the oven directly on the oven racks and cook for **10-15 minutes**, or until the cheese has melted and the bases are crispy.

4 Toss the **rocket leaves** with the **olive oil** and remaining balsamic vinegar in a medium bowl.



Did you know? It was in 1830 that pizza was truly born with the opening of the world's first pizzeria in Naples. The pizzas were cooked in an oven lined with lava from the Mount Vesuvius volcano!