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Ham & Basil Pizza with Cherry Tomatoes & Mushrooms

Forget the excessively saucy, topping-heavy pizzas of your past; here's a simple pizza that will impress the whole family's eyes and tastebuds. Here, good quality, flavoursome ingredients ensure each bite still packs a punch of flavour, but is mild enough for young palettes.



Prep: 10 mins

Cook: 15 mins

Total: 25 mins



level 1



nut free



helping hands

Pantry Items



Olive Oil



Balsamic Vinegar



Tomato Paste



Dried Italian Herbs



Wholemeal Pizza Bases



Ham



Cherry Tomatoes



Mushrooms



Basil



Mozzarella Cheese



Mixed Salad Leaves

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QTY	Ingredients
3 sachets	tomato paste (included with bases)
2 tsp	dried Italian herbs
3	wholemeal pizza bases
1 packet	ham, torn into pieces
1 punnet	cherry tomatoes, halved
1 punnet	mushrooms, sliced
1 bunch	basil, leaves torn
1 block	Mozzarella cheese, grated
1 bag	mixed salad leaves, washed
2 tsp	olive oil *
2 tsp	balsamic vinegar *

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2220	Kj
Protein	27.4	g
Fat, total	13.8	g
-saturated	5.9	g
Carbohydrate	65.9	g
-sugars	6.9	g
Sodium	1440	mg



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

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

2 Combine the **tomato paste** and **dried 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, cherry tomatoes, mushrooms, basil,** and **Mozzarella cheese** between pizza bases and season with **salt** and **pepper**. Place the pizzas in 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 **mixed salad leaves** with the **olive oil** and **balsamic vinegar** in a medium bowl.

5 To serve, cut the pizzas into slices and serve with the dressed salad.



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!