



Oven-Ready Margherita & Pesto Pizza

with Cucumber & Parmesan Salad

HEAT & EAT

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Margherita-Style Pizza With Cherry Tomatoes & Basil Pesto



Cucumber



Spinach & Rocket Mix



Grated Parmesan Cheese



Diced Bacon

Prep in: 5-15 mins
Ready in: 20-30 mins

Calorie Smart*

*Custom Recipe is not Calorie Smart

Our Heat & Eat recipes come with a fully prepared main that's ready to heat in the oven and fresh sides. That means you can enjoy a deliciously satisfying dinner for the whole family without any extra fuss! Easy with no hassle dinner options are hard to come by, but this warmed pizza is perfect to cut out the cooking time and spend more time on eating. Add a peppery salad and you are ready to go!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Balsamic Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
margherita-style pizza with cherry tomatoes & basil pesto	1	2
cucumber	1 (medium)	1 (large)
spinach & rocket mix	1 medium bag	1 large bag
grated Parmesan cheese	1 medium packet	1 large packet
balsamic vinegar*	drizzle	drizzle
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2584kJ (618Cal)	803kJ (192Cal)
Protein (g)	33.4g	10.4g
Fat, total (g)	23.1g	7.2g
- saturated (g)	11.8g	3.7g
Carbohydrate (g)	61.5g	19.1g
- sugars (g)	6.9g	2.1g
Sodium (mg)	696mg	216mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3169kJ (757Cal)	853kJ (204Cal)
Protein (g)	41.3g	11.1g
Fat, total (g)	35.3g	9.5g
- saturated (g)	16.3g	4.4g
Carbohydrate (g)	61.6g	16.6g
- sugars (g)	6.9g	1.9g
Sodium (mg)	1095mg	295mg

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW33



1



Bake the margherita pizza

- Preheat oven to **220°C/200°C fan-forced**
- Bake **margherita-style pizzas** directly on wire oven racks until cheese is melted and golden, **12-15 minutes**.

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

Custom Recipe: If you've added diced bacon, sprinkle bacon over the margherita-style pizza, then place on the wire oven rack and bake as above.

2



Prep the salad

- Meanwhile, thinly slice **cucumber**.
- In a medium bowl, combine **cucumber, spinach & rocket mix, grated Parmesan cheese** and a drizzle of **balsamic vinegar** and **olive oil**. Season with **salt** and **pepper**.

3



Serve up

- Slice margherita and pesto pizza.
- Divide pizza slices between plates.
- Serve with cucumber and Parmesan salad. Enjoy!

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