

Cherry Tomato, Leek & Sage Pizza

with Pear & Mixed Leaf Salad

Grab your Meal Kit with this symbol



Red Onion



Leek



Pear



Garlic



Sage



Tinned Cherry Tomatoes



Tomato Paste



Italian Herbs



Pizza Bases



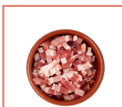
Shredded Cheddar Cheese



Mixed Salad Leaves



Rocket Leaves



Diced Bacon

Keep an eye out...
Due to recent sourcing challenges, we've replaced courgette with leek, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 20-30 mins
Ready in: 35-45 mins

Add extra flavour to your vegetarian pizza by roasting the veggies first to ensure every bite is a tasty delight. Then, infuse the sauce with garlic for a fragrant flavour so divine that you'll never rely on takeaway again!



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

Pantry items

Olive Oil, Butter, Brown Sugar, Balsamic Vinegar

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
red onion	1 (medium)	1 (large)
leek	1	2
pear	1	2
garlic	2 cloves	4 cloves
sage	1 bag	1 bag
tinned cherry tomatoes	1 tin	2 tins
tomato paste	1 packet	2 packets
Italian herbs	1 sachet	1 sachet
butter*	20g	40g
brown sugar*	1 tsp	2 tsp
balsamic vinegar* (for the sauce)	drizzle	drizzle
water*	1 tbs	2 tbs
pizza bases	1 packet	2 packets
shredded Cheddar cheese	1 packet (100g)	2 packets (200g)
balsamic vinegar* (for the salad)	drizzle	drizzle
mixed salad leaves	1 bag (30g)	1 bag (60g)
rocket leaves	1 bag (30g)	1 bag (60g)
diced bacon**	1 packet (100g)	1 packet (200g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2904kJ (694Cal)	508kJ (121Cal)
Protein (g)	27.2g	4.8g
Fat, total (g)	29.8g	5.2g
- saturated (g)	17.1g	3g
Carbohydrate (g)	72.9g	12.8g
- sugars (g)	18.1g	3.2g
Sodium (mg)	1098mg	192mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3489kJ (833Cal)	561kJ (134Cal)
Protein (g)	35.1g	5.6g
Fat, total (g)	42g	6.8g
- saturated (g)	21.5g	3.5g
Carbohydrate (g)	73g	11.7g
- sugars (g)	18.1g	2.9g
Sodium (mg)	1497mg	241mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Slice the **red onion** into wedges. Slice the white and light green parts of the **leek** into rounds. Place the **veggies** on a lined oven tray, drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, spread out evenly, then roast until tender, **10-15 minutes**.



Bake the pizzas

When the veggies are done, place the **pizza bases** on a flat surface, rough-side down. Spread the **pizza sauce** evenly over the bases and sprinkle with **shredded Cheddar cheese**. Top with the **roasted veggies, cherry tomatoes** and **sage**. Bake the **pizzas** directly on the oven rack until the cheese is melted slightly and the pizza base is crisp, **10-12 minutes**.

TIP: Placing the pizzas directly on the wire rack helps the base crisp up.

CUSTOM RECIPE

Top the pizzas with the bacon before baking.



Get prepped

While the veggies are roasting, thinly slice the **pear**. Finely chop the **garlic**. Pick and roughly chop the **sage** leaves. Drain the **tinned cherry tomatoes**, reserving the **tomato sauce** in a small bowl.



Make the salad

While the pizzas are baking, combine the **balsamic vinegar (for the salad)** and a drizzle of **olive oil** in a medium bowl. Season. Add the **pear** and **mixed salad leaves**, then toss to coat. Set aside.



Make the pizza sauce

Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **garlic** and **tomato paste** until fragrant, **1 minute**. Add the **Italian herbs**, reserved **tomato sauce**, the **butter, brown sugar, balsamic vinegar (for the sauce)** and the **water**. Cook until slightly reduced, **1-2 minutes**.

CUSTOM RECIPE

If you've added diced bacon to your meal, cook the bacon first, breaking it up with a spoon, until browned, 3-4 minutes. Transfer to a plate, then continue cooking the sauce.



Serve up

Season the cherry tomato, leek and sage pizzas. Top with the **rocket leaves** and a drizzle of olive oil, then evenly slice. Serve with the pear and mixed leaf salad.

Enjoy!