



# Roast Vegetable Bianca Pizza

with Cheddar & Rocket

Grab your Meal Kit with this symbol



Courgette



Leek



Red Onion



Herb & Mushroom Seasoning



Tinned Cherry Tomatoes



Garlic



Longlife Cream



Shredded Cheddar Cheese



Pizza Bases



Rocket Leaves

 Hands-on: **15-25 mins**  
Ready in: **25-35 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 even miss the tomato sauce!

### Pantry items

Olive Oil, Butter, White Wine 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
courgette	1	2
leek	1	2
red onion	1 (medium)	1 (large)
herb & mushroom seasoning	1 sachet	2 sachets
tinned cherry tomatoes	½ tin	1 tin
garlic	2 cloves	4 cloves
butter*	15g	30g
longlife cream	½ packet (125ml)	1 packet (250ml)
shredded Cheddar cheese	1 packet (100g)	2 packets (200g)
pizza bases	2	4
white wine vinegar*	drizzle	drizzle
rocket leaves	1 bag (30g)	1 bag (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3563kJ (852Cal)	615kJ (147Cal)
Protein (g)	27.4g	4.7g
Fat, total (g)	50.6g	8.7g
- saturated (g)	30.6g	5.3g
Carbohydrate (g)	67.7g	11.7g
- sugars (g)	14.1g	2.4g
Sodium (mg)	1249mg	216mg

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

1



## Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **courgette**, **leek** and **red onion** into rounds.
- Place **veggies** and a drizzle of **olive oil** on a lined oven tray. Season with **herb & mushroom seasoning**, **salt** and **pepper**, then toss to combine. Spread out evenly, then roast until just tender, **10-15 minutes**.
- Meanwhile, drain **tinned cherry tomatoes** (see ingredients). Finely chop **garlic**.

3



## Dress the rocket

- Meanwhile, combine a drizzle of **white wine vinegar** and **olive oil** in a medium bowl. Season, then add **rocket leaves** and toss to coat.

2



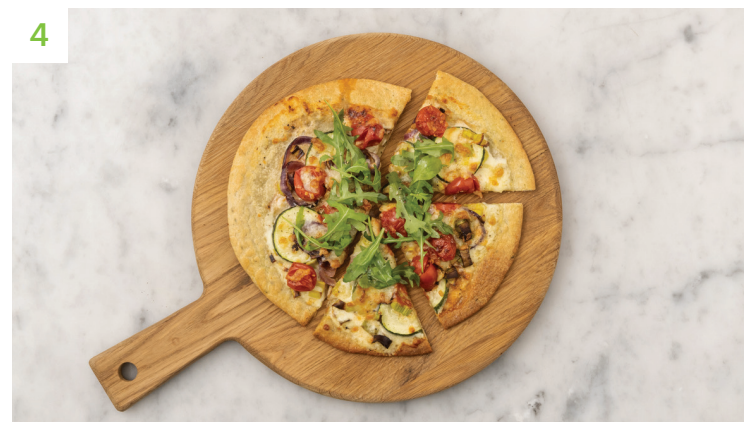
## Bake the pizzas

- In a large frying pan, heat the **butter** and a drizzle of **olive oil** over a medium heat. Cook **garlic** until fragrant, **1 minute**. Add **longlife cream** (see ingredients) and a handful of **shredded Cheddar cheese** and cook until thickened, **1-2 minutes**. Season to taste, remove from heat and set aside.
- Lay **pizza bases** on a flat surface, rough side down. Spread **creamy sauce** over **pizza bases** using the back of a spoon. Top evenly with **roasted veggies** and **cherry tomatoes**. Sprinkle remaining **shredded Cheddar cheese** over **pizzas**.
- Bake **pizzas** directly on wire oven racks until cheese is melted and golden, **10-12 minutes**.

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

**TIP:** Place an oven tray underneath the wire rack to catch any drips!

4



## Serve up

- Season roast vegetable bianca pizzas with pepper.
- Evenly slice pizzas, then divide between plates.
- Top pizza with dressed rocket to serve.

## Enjoy!