



Oven-Ready Margherita Pizza

with Pear & Parmesan Salad

Grab your Meal Kit with this symbol



Pear



Salad Leaves



Margherita-Style Pizza with Cherry Tomatoes & Basil Pesto



Grated Parmesan Cheese

Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **5-10 mins**
Ready in: **20-30 mins**



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 pear salad and you are ready to go!

Pantry items

Olive Oil, 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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
margherita-style pizza with cherry tomatoes & basil pesto	1 packet	2 packets
pear	1	2
salad leaves	1 medium bag	1 large bag
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2680kJ (640Cal)	908kJ (217Cal)
Protein (g)	33g	11.2g
Fat, total (g)	23g	7.8g
- saturated (g)	11.8g	4g
Carbohydrate (g)	68g	23.1g
- sugars (g)	12g	4.1g
Sodium (mg)	688mg	233mg

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



2



3



Bake the margherita pizza

- Preheat oven to **220°C/200°C fan-forced**.
- Bake **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.

Prep the salad

- Meanwhile, thinly slice **pear**.
- In a medium bowl, combine **pear**, **salad leaves**, **grated Parmesan cheese** and a drizzle of **olive oil** and **balsamic vinegar**. Season with **salt** and **pepper**.

Serve up

- Slice margherita pizza.
- Divide margherita pizza, pear and Parmesan salad between plates. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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