



# Cheesy Roast Veggie Bianca Pizza

with Pear & Rocket Salad

Grab your Meal Kit with this symbol



Courgette



Tomato



Red Onion



Garlic



Longlife Cream



Pizza Bases



Grated Parmesan Cheese



Shredded Cheddar Cheese



Pear



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
tomato	1	2
red onion	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
butter*	15g	30g
longlife cream	½ packet	1 packet
pizza bases	2	4
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
pear	½	1
white wine vinegar*	drizzle	drizzle
rocket leaves	1 bag (30g)	1 bag (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3176kJ (759Cal)	662kJ (158Cal)
Protein (g)	25.4g	5.3g
Fat, total (g)	44.6g	9.3g
- saturated (g)	27.5g	5.7g
Carbohydrate (g)	63g	13.1g
- sugars (g)	11.1g	2.3g
Sodium (mg)	775mg	162mg

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



## Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Thinly slice the **courgette, tomato** and **red onion** into rounds. Place the **courgette, tomato, onion** and a drizzle of **olive oil** on a lined oven tray. Season with **salt** and **pepper** and toss to combine. Roast until just tender, **10-15 minutes**.



## Bake the pizzas

Place the **pizzas** directly onto the wire racks in the oven and bake until the 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!*



## Make the creamy sauce

While the veggies are roasting, finely chop the **garlic**. In a large frying pan, heat a drizzle of **olive oil** and the **butter** over a medium-high heat. Cook the **garlic** until fragrant, **1 minute**. Add the **longlife cream** (see ingredients) and cook until slightly thickened, **2-3 minutes**. Season to taste, remove from the heat and set aside.



## Make the salad

While the pizzas are baking, thinly slice the **pear** (see ingredients). In a medium bowl, combine a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**. Add the **pear** and **rocket leaves** and toss to coat.



## Prep the pizzas

Lay the **pizza bases** on a flat surface, rough side down. Spread the **creamy sauce** across the pizza bases using the back of a spoon. Top evenly with the roasted **veggies**. Sprinkle the **grated Parmesan cheese** and **shredded Cheddar cheese** over the pizzas.



## Serve up

Remove the pizzas from the oven and season with pepper. Slice the cheesy roast veggie bianca pizzas and divide between plates. Serve with rocket and pear salad.

Enjoy!