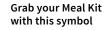
Cheesy Roast Veggie Bianca Pizza with Pear & Rocket Salad























Grated Parmesan

Rocket Leaves



Hands-on: 15-25 mins Ready in: 25-35 mins

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 \cdot Large frying pan

Ingredients

3			
	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	1 packet	1 packet	
Cheddar cheese	(50g)	(100g)	
pear	1/2	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 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.



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.



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.



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 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.



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!