



# Easy Roast Vegetable Bianca Pizza

with Rocket Salad

Grab your Meal Kit with this symbol



Courgette



Leek



Red Onion



Tinned Cherry Tomatoes



Garlic



Longlife Cream



Pizza Bases



Grated Parmesan Cheese



Shredded Cheddar Cheese



Spinach & Rocket Mix

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

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)
tinned cherry tomatoes	½ tin	1 tin
garlic	2 cloves	4 cloves
butter*	15g	30g
longlife cream	½ bottle (125ml)	1 bottle (250ml)
pizza bases	2	4
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle
spinach & rocket mix	1 bag (30g)	1 bag (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3228kJ (772Cal)	573kJ (137Cal)
Protein (g)	25.1g	4.5g
Fat, total (g)	44.9g	8g
- saturated (g)	27.5g	4.9g
Carbohydrate (g)	63.2g	11.2g
- sugars (g)	11.3g	2g
Sodium (mg)	787mg	140mg

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.

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://www.hellofresh.co.nz/contact)

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## 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 **salt** and **pepper** and toss to combine. Roast until just tender, **10-15 minutes**.
- Meanwhile, drain **tinned cherry tomatoes** (see ingredients). Finely chop **garlic**.

**TIP:** If your oven tray is crowded, divide between two trays.



## Toss the salad

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



## Bake the pizzas

- In a medium frying pan, heat the **butter** and a drizzle of **olive oil** over a medium-high heat. Cook **garlic** until fragrant, **1 minute**.
- Add **longlife cream** (see ingredients) and cook until slightly thickened, **2-3 minutes**. Season to taste and set aside.
- Lay **pizza bases** on a flat surface, rough side down. Using the back of a spoon, spread **creamy sauce** across **pizza bases**. Top evenly with **roasted veggies** and **cherry tomatoes**. Sprinkle **grated Parmesan cheese** and **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!



## Serve up

- Remove pizzas from the oven and season to taste.
- Evenly slice roast vegetable bianca pizzas and divide between plates.
- Serve with rocket salad.

Enjoy!