



Roast Vegetable Bianca Pizza

with Double Cheese & Rocket

Grab your Meal Kit with this symbol



Leek



Courgette



Red Onion



Tinned Cherry Tomatoes



Garlic



Longlife Cream



Pizza Bases



Grated Parmesan Cheese



Shredded Cheddar Cheese



Rocket Leaves

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
leek	1	2
courgette	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 packet (125ml)	1 packet (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
rocket leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3272kJ (782Cal)	581kJ (139Cal)
Protein (g)	25.7g	4.6g
Fat, total (g)	44.9g	8g
- saturated (g)	27.5g	4.9g
Carbohydrate (g)	64.5g	11.4g
- sugars (g)	12.2g	2.2g
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 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

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Roast the veggies

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



Dress the rocket

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



Bake the pizzas

- In a large frying pan, heat a drizzle of **olive oil** and the **butter** 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, remove from heat.
- Lay **pizza bases** on a flat surface, rough side down. Spread **creamy sauce** across pizza bases using the back of a spoon. Top evenly with the **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 oven and season with pepper.
- Evenly slice roast vegetable bianca pizzas and divide between plates.
- Serve with dressed rocket.

Enjoy!