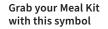
Roast Vegetable Bianca Pizza with Double Cheese & Rocket











Tinned Cherry Tomatoes











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!

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.



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!

If you have any questions or concerns, please visit **hellofresh.co.nz/contact**