



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Cremini
Mushrooms



6 oz | 12 oz
Asparagus



2 1/4 oz | 4 1/2 oz
Red Grapes



1 oz | 2 oz
Cheese Roux
Concentrate
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 g | 4 g
Truffle Zest



7 oz | 14 oz
Thin Crust
Pizza Dough
Contains: Wheat



1 Cup | 2 Cups
Mozzarella Cheese
Contains: Milk



1/2 oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



5 tsp | 5 tsp
White Balsamic
Vinegar



2 oz | 4 oz
Arugula



4 oz | 8 oz
Burrata
Contains: Milk



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



2 oz | 4 oz
Prosciutto

Calories: 1030

ASPARAGUS & MUSHROOM TRUFFLE PIZZAS

with Burrata & Arugula Salad



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 950



HELLO

HOMEMADE PIZZAS

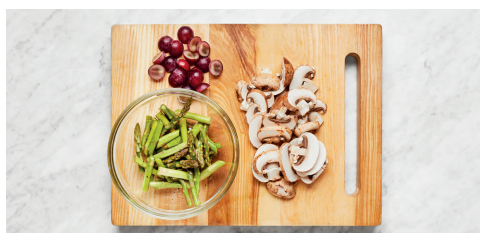
Make luxe pizzas from scratch with refrigerated dough, mozz, and its cream-filled cousin, burrata.

ASPARAGUS TIPS

To enjoy the just-picked freshness of asparagus, try to make this recipe soon after receiving your box. If storing for later use, treat asparagus like cut flowers: Trim and stand up the spears in a glass with about an inch of water, then cover with plastic and refrigerate for up to 4 days to keep asparagus perky.

BUST OUT

- Medium bowl
- Large pan
- Small bowl
- Cooking oil (3 tsp | 4 tsp)
- Sugar
- Olive oil (7 tsp | 13 tsp)
- Cooking oil (1 tsp | 1 tsp) 🍴
- Paper towels 🍴
- Baking sheet
- Kosher salt
- Black pepper



1 PREP

- Adjust rack to bottom position (**bottom and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**). Trim and discard woody bottom ends from **asparagus**; cut crosswise on a diagonal into 1½-inch-thick pieces and place in a medium bowl (**large bowl for 4**). Toss with a **drizzle of oil, salt, and pepper**. Halve **grapes**.



2 COOK MUSHROOMS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until golden and softened, 3-5 minutes (**they'll finish cooking in step 4**). Season with **salt and pepper**. Remove from heat.



3 MAKE TRUFFLE SAUCE

- While mushrooms cook, in a small microwave-safe bowl, combine **cheese roux, cream cheese**, and **1 TBSP water** (**2 TBSP for 4 servings**). Microwave for 30 seconds, then stir in as much **truffle zest** as you like (**we used it all!**) until smooth and combined.



4 MAKE PIZZAS

- Open **pizza dough**; separate sheets at dotted line. (**TIP: Use a knife to separate cleanly.**) Place on a **lightly oiled** baking sheet (**2 sheets for 4**); gently stretch each dough sheet into a 6-by-9-inch rectangle. Spread with **truffle sauce**, leaving a ½-inch space around the edges. Top with **half the mozzarella**. Add **mushrooms** and **asparagus** in a layer; top with remaining mozzarella.
- Bake on bottom rack until crust is crispy, cheese melts, and veggies are tender, 14-16 minutes. (**For 4, bake on bottom and middle racks, swapping rack positions halfway through.**)



5 TOAST ALMONDS

- While pizzas bake, wash out pan used for mushrooms. Heat pan over medium-high heat. Add **almonds**; cook, stirring, until golden and fragrant, 2-3 minutes. Remove pan from heat.
- 🍴 Transfer toasted **almonds** to a plate. Heat a **drizzle of oil** in same pan over medium-high heat. Add **prosciutto** in a single layer (**for 4 servings, cook in batches if necessary**); sear until browned and crispy, 2-3 minutes per side. (**TIP: For even crisping, use a spatula to press down on prosciutto. If it begins to brown too quickly, reduce heat to medium.**) Turn off heat; transfer to a paper-towel-lined plate.



6 MAKE DRESSING

- Wash out bowl used for truffle sauce. In bowl, combine **half the vinegar** (**all for 4 servings**), **2 TBSP olive oil** (**4 TBSP for 4**), and a **pinch of sugar**. Season with **salt and pepper**.



7 MAKE SALAD & SERVE

- Wash out bowl used for asparagus. In bowl, toss **arugula** and **grapes** with as much **dressing** as you like. Season with **salt and pepper**. Sprinkle salad with **almonds**.
 - Quarter **pizzas**; halve quarters on a diagonal to create eight small slices per pizza.
 - Halve **burrata** and divide between pizzas. Top burrata with a **drizzle of olive oil, salt, and pepper**. Divide pizzas and **salad** between plates. Serve.
- 🍴 Break out **prosciutto** into bite-size pieces; sprinkle over **pizzas**.

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