



Everything But The Chef

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Ham & Mushroom Pizza

Forget the excessively saucy, topping-heavy pizzas of your past; here's a simple pizza that will impress the whole family's eyes and tastebuds. Here, good quality, flavoursome ingredients ensure each bite still packs a punch of flavour, but are mild enough for young palettes. Get the kids to help 'decorate' the pizzas, set your timer for 25 minutes and dinner will be ready in a flash!

Prep: 10 mins
Cook: 15 mins
Total: 25 mins

level 1
 high fibre
 nut free

Pantry Items



Olive Oil Balsamic Vinegar



Tomato Paste



Dried Herbs



Wholemeal Pizza Bases



Ham



Cherry Tomatoes



Mushrooms



Basil



Scamorza Bianca Cheese



Rocket Leaves

Qty	Ingredients
4 tbs	tomato paste
2 tsp	dried herbs
3	wholemeal pizza bases
1 packet	ham, torn
1 punnet	cherry tomatoes, halved
1 punnet	mushrooms, sliced A
1 bunch	basil, leaves torn
1 ball	scamorza bianca cheese, grated
1 bag	rocket leaves, washed
2 tsp	olive oil *
2 tsp	balsamic vinegar *

⊕ May feature in another recipe

* Pantry Items

Nutrition per 100 g

Energy	563	Kj
Protein	6.7	g
Fat, total	3.5	g
-saturated	1.5	g
Carbohydrate	17	g
-sugars	1.8	g
Sodium	330	mg

Measuretool

0 cm	1 cm	2 cm



You will need: chopping board, chef's knife, small bowl, grater, and a medium bowl.

1 Preheat the oven to 220°C/200°C fan-forced.

2 Combine the **tomato paste** and **dried herbs** in a small bowl. Place each **wholemeal pizza base** smooth side up on a flat surface (they will be transferred directly on to the oven racks so no need for a tray) and spread each evenly with the tomato paste mixture.

3 Divide the **ham**, **cherry tomatoes**, **mushrooms**, **basil**, and **scamorza bianca cheese** between pizza bases and season with **salt** and **pepper**. Place the pizzas in the oven directly on the oven racks and cook for **10-15 minutes** or until the cheese has melted and the bases are crispy.

4 Toss the **rocket leaves** with the **olive oil** and **balsamic vinegar** in a medium bowl.

5 Cut the pizzas into slices and serve with the rocket salad.



Did you know? It was in 1830 that pizza was truly born with the opening of the world's first pizzeria in Naples. The pizzas were cooked in an oven lined with lava from the Mount Vesuvius volcano!