



AUG
2016

Personal Pizzas

with Prosciutto, Artichokes, and Fresh Mozzarella

Get a taste of the Mediterranean with these fresh, colorful, and ridiculously easy personal pizzas. We top 'em with homemade marinara and a selection of toppings guaranteed to make everyone happy.



Prep: 10 min
Total: 30 min



level 1



nut
free



Pizza
Dough



Crushed
Tomatoes



Prosciutto



Fresh Mozzarella
Cheese



Italian
Seasoning



Garlic



Red
Onion



Artichokes

Ingredients

	2 People	4 People
Pizza Dough	1)	2
Crushed Tomatoes	1 Box	1 Box
Prosciutto	2 oz	4 oz
Fresh Mozzarella Cheese	2)	8 oz
Italian Seasoning	1 t	1 t
Garlic	2 Cloves	2 Cloves
Red Onion	1	1
Artichokes	3)	2 Jars
Sugar*	½ t	½ t
Olive Oil*	2 t	4 t

*Not Included

Allergens

1) Wheat

2) Milk

3) Soy

Tools

Large pan, Baking sheet, Strainer

Ruler

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Nutrition per person Calories: 735 cal | Fat: 29 g | Sat. Fat: 8 g | Protein: 36 g | Carbs: 92 g | Sugar: 12 g | Sodium: 2468 mg | Fiber: 8 g

2



1 Prep: Wash and dry all produce. Preheat the oven to 450 degrees. Take the **dough** out of the fridge to allow it to come to room temperature. Mince the **garlic**.

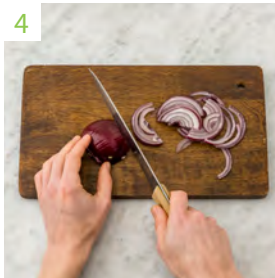
2 Make the marinara: Heat a drizzle of **olive oil** in a large pan over medium heat. Add the **garlic** and **Italian seasoning**. Cook 30 seconds, until fragrant. Add the **crushed tomatoes** and **½ teaspoon sugar** to the pan. Season generously with **salt** and **pepper**. Reduce heat to low and let simmer until you're ready to top the pizza.

3



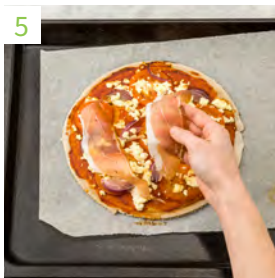
3 Par-bake the dough: Divide the ball of **dough** in half. Using your hands, stretch each half into a ¼-inch-thick circle. You may need to continually stretch the **dough** in order to get it thin enough. Place the dough onto a lightly oiled baking sheet. Place in the oven for 6-8 minutes, until lightly golden brown on the edges. **TIP:** If you have a rolling pin or wine bottle, you can use it to help roll out the dough on a lightly floured surface.

4



4 Prep the toppings: Halve, peel, and thinly slice the **onion**. Slice the **prosciutto** into ½-inch strips. Drain and roughly chop the **artichokes**. Tear the **mozzarella** into small pieces.

5



5 Top the pizzas: Heat broiler to high or oven to 500 degrees. Now for the fun part! Each person gets to build their own **pizza**. Spread the crust with **marinara** and sprinkle with **mozzarella**. Add as much or as little of the toppings as you like.

6 Finish the pizzas: Place the baking sheet under the broiler for 3-5 minutes, or until the **cheese** is melted and crust is slightly charred. Finish with a drizzle of **olive oil**, if desired. Cut into slices and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

