



SPRING GREENS PESTO PIZZAS

with Asparagus, Pancetta, and a Green Salad



HELLO

SPRING VEGGIES

Asparagus and leafy greens are at their tender, sweet peak during this season.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 680



Asparagus



Flatbreads
(Contains: Wheat)



Pesto
(Contains: Milk, Eggs)



Spring Mix
Lettuce



Lemon



Pancetta



Mozzarella Cheese
(Contains: Milk)

START STRONG

Pizza-making is a perfect activity for kids. Let them help with topping the crusts in step 5—just be careful to avoid touching the flatbreads or baking sheets directly if still hot.

BUST OUT

- Zester
- 2 Baking sheets
- Medium pan
- Slotted spoon
- Paper towel
- Large bowl
- Olive oil (2 TBSP)

INGREDIENTS

Ingredient 4-person

- | | |
|----------------------|-------|
| • Asparagus | 8 oz |
| • Lemon | 1 |
| • Flatbreads | 4 |
| • Pancetta | 4 oz |
| • Pesto | 4 oz |
| • Mozzarella Cheese | 1 Cup |
| • Spring Mix Lettuce | 4 oz |

HELLO WINE



PAIR WITH
Wandern Monterey County Grüner
Veltliner, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREP AND PREHEAT OVEN

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Trim and discard bottom woody ends from **asparagus**. Halve stalks lengthwise, then cut into ¾-inch pieces. Zest, then halve **lemon**. Cut one half into wedges.



4 COOK ASPARAGUS

Add **asparagus** to pan used for pancetta over medium-high heat. Cook, tossing occasionally, until tender and lightly browned, about 4 minutes. Season with **salt** and **pepper**. Remove pan from heat.



2 TOAST FLATBREADS

Place **flatbreads** on two baking sheets. Toast in oven until a light golden brown, 5-8 minutes. After removing from oven, preheat broiler to high.



5 BROIL PIZZAS

Spread **pesto** in an even layer over **flatbreads**, then scatter **mozzarella**, **asparagus**, and **pancetta** over top. Place one sheet with flatbreads under broiler. Broil until mozzarella is melted and beginning to brown, 2-4 minutes. Repeat with topped flatbreads on other sheet. **TIP:** Keep an eye out for any burning—broilers vary widely.



3 COOK PANCETTA

Heat a medium pan over medium-high heat. Add **pancetta** and cook, stirring often, until crispy, 5-7 minutes. Remove from pan with a slotted spoon and set aside on a paper-towel-lined plate. Carefully pour out all but 2 tsp grease in pan.



6 TOSS SALAD AND SERVE

Meanwhile, toss **lettuce** in a large bowl with 2 TBSP **olive oil** and a squeeze or two of **lemon** (to taste). Season with **salt** and **pepper**. Cut finished **flatbreads** into slices, then sprinkle with **lemon zest** (you can skip this for the kids). Serve with **salad** on the side and **lemon wedges** for squeezing over.

FRESH TALK

What toppings would you put on your ultimate pizza?

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