

Pesto, Mushroom and Caramelised Onion Naanizza with Balsamic Glazed Baby Leaf Salad

Quick 20 Minutes • 1 of your 5 a day • Veggie



Sliced Mushrooms



Garlic Clove



Mature Cheddar
Cheese



Plain Naans



Marinara Sauce



Onion Marmalade



Medium Tomato



Fresh Pesto



Baby Leaf Mix



Balsamic Glaze

Pantry Items

Oil, Salt, Pepper, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Frying pan, garlic press, grater, baking tray and bowl.

Ingredients

Ingredients	2P	3P	4P
Sliced Mushrooms**	120g	180g	240g
Garlic Clove**	1	2	2
Mature Cheddar Cheese** 7)	40g	60g	80g
Plain Naans 7) 13)	2	3	4
Marinara Sauce	120g	180g	240g
Onion Marmalade	22g	30g	40g
Medium Tomato	1	2	2
Fresh Pesto** 7)	32g	48g	64g
Baby Leaf Mix**	50g	70g	100g
Balsamic Glaze 14)	12ml	18ml	24ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2669 /638	691 /165
Fat (g)	24.7	6.4
Sat. Fat (g)	6.8	1.8
Carbohydrate (g)	80.7	20.9
Sugars (g)	16.2	4.2
Protein (g)	19.7	5.1
Salt (g)	2.11	0.55

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

SOURCE OF PROTEIN - Protein contributes to the maintenance of muscle mass.

Contact

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Fry the Mushrooms

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Heat a drizzle of **oil** in a large frying pan on high heat.
- Once hot, add the **sliced mushrooms** and season with **salt** and **pepper**. Cook, stirring often, until browned, 8-10 mins.



Ready, Steady, Bake

- When the oven is hot, bake the **naanizzas** on the top shelf until the **cheese** is melted and bubbling and the **base** is crisp, 8-10 mins.



Cheese Please

- While the **mushrooms** fry, peel and grate the **garlic** (or use a garlic press).
- Grate the **Cheddar cheese**.
- Once the **mushrooms** are cooked, add the **garlic** and stir-fry for 1 min, then remove from the heat.



Bring on the Salad

- Meanwhile, cut the **tomato** into 1cm chunks and pop into a medium bowl with a drizzle of **olive oil**.
- Season with **salt** and **pepper**, mix together, then set aside.



Build your Naanizzas

- Pop the **naans** onto a large baking tray.
- Spread the **marinara sauce** evenly over the top of each **naan**, leaving a 1cm border around the edge.
- Arrange the **garlic mushrooms** on top.
- Dollop over the **onion marmalade**, then scatter over the **grated cheese**.



Serve Up

- When ready, transfer the **naanizzas** to your serving plates.
- Drizzle over the **pesto**.
- Toss the **baby leaves** in the bowl of **tomatoes** and serve on the side. Finish by drizzling the **balsamic glaze** over the **salad**.

Enjoy!