



Garlic Portobello Mushroom Naanizza with Pesto and Rocket & Baby Plum Tomato Salad

17

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



Portobello
Mushroom



Garlic Clove



Mozzarella



Baby Plum
Tomatoes



Fresh Pesto



Plain Naan



Rocket



Balsamic Glaze

Pantry Items
Olive Oil

Before you start

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

Cooking tools

Garlic press, frying pan, kitchen paper, bowl and baking tray.

Ingredients

	2P	3P	4P
Portobello Mushroom**	2	3	4
Garlic Clove**	1	2	2
Mozzarella** 7)	1 ball	2 balls	2 balls
Baby Plum Tomatoes	125g	190g	250g
Fresh Pesto** 7)	50g	75g	100g
Olive Oil for the Pesto*	1 tbsp	1½ tbsp	2 tbsp
Plain Naan 7) 13)	2	3	4
Rocket**	40g	60g	80g
Balsamic Glaze 14)	1 sachet	1½ sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	369g	100g
Energy (kJ/kcal)	2514 /601	681 /163
Fat (g)	28.6	7.8
Sat. Fat (g)	10.1	2.7
Carbohydrate (g)	61.2	16.6
Sugars (g)	8.5	2.3
Protein (g)	20.8	5.6
Salt (g)	1.78	0.48

Nutrition for uncooked ingredients based on 2 person recipe.

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.

Contact

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Packed in the UK

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1 Fry the Mushrooms

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Thinly slice the **portobello mushrooms**. Peel and grate the **garlic** (or use a garlic press).
- Heat a drizzle of **oil** in a large frying pan on high heat. Once hot, add the **mushrooms** and season with **salt** and **pepper**. Cook, stirring often, until browned, 6-8 mins.
- Once the **mushrooms** are cooked, stir in the **garlic** and fry for 1 min.



4 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, 6-8 mins.



2 Get Prepped

- While the **mushrooms** cook, drain the **mozzarella** and pat dry with kitchen paper, making sure you squeeze out as much liquid as possible. Then tear it into pieces.
- Halve the **baby plum tomatoes**.
- In a small bowl, combine the **pesto** and **olive oil for the pesto** (see ingredients for amount), then set aside.



5 Mix It Up

- Meanwhile, pop the **rocket** and **baby plum tomatoes** into a bowl.
- Season with **salt** and **pepper**, mix together, then set aside.



3 Build the Naanizzas

- Pop the **naans** onto a large baking tray.
- Spread the **pesto sauce** evenly all over the base of each **naan**, leaving a 1cm border around the edge.
- Lay the **garlicky mushrooms** onto the **naanizzas**.
- Scatter over the **mozzarella**.



6 Serve

- When ready, serve the **naanizzas** topped with the **salad** and a drizzle of the **balsamic glaze**.

Enjoy!