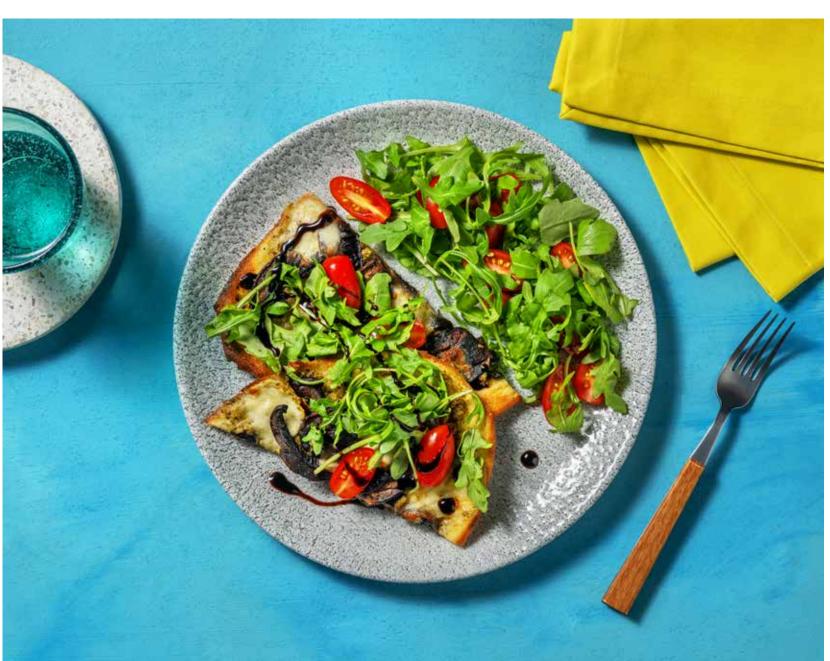


# Garlic Portobello Mushroom Naanizza

with Pesto and Rocket & Baby Plum Tomato Salad

20 Minutes • 1 of your 5 a day • Veggie















Mozzarella







Fresh Pesto



Plain Naan Breads



Rocket



Balsamic Glaze

### Before you start

Our fruit and veg 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

### Ingredients

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
Plain Naan Breads 7) 13)	2	3	4
Rocket**	40g	60g	80g
Balsamic Glaze  14)	12ml	18ml	24ml
Pantry	2P	3P	4P
Olive Oil for the Pesto*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

#### **Nutrition**

Typical Values	Per serving	Per 100g
for uncooked ingredient	387g	100g
Energy (kJ/kcal)	2858 /683	740 / 178
Fat (g)	31.6	8.2
Sat. Fat (g)	10.4	2.7
Carbohydrate (g)	72.2	18.7
Sugars (g)	10.6	2.8
Protein (g)	22.7	5.9
Salt (g)	2.00	0.52

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.

### Contact

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# Fry the Mushrooms

- a) Preheat your oven to 240°C/220°C fan/gas mark 9.
- b) Thinly slice the portobello mushrooms. Peel and grate the garlic (or use a garlic press).
- c) 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.
- d) Once the mushrooms are cooked, stir in the garlic and fry for 1 min.



# **Get Prepped**

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



### **Build the Naanizzas**

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



### Ready, Steady, Bake

a) 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.



### Bring on the Salad

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



### Serve

- a) When ready, serve the naanizzas topped with a handful of salad and a drizzle of the balsamic glaze.
- **b)** Serve the remaining **salad** alongside drizzled with the remaining balsamic glaze.

### Enjoy!