

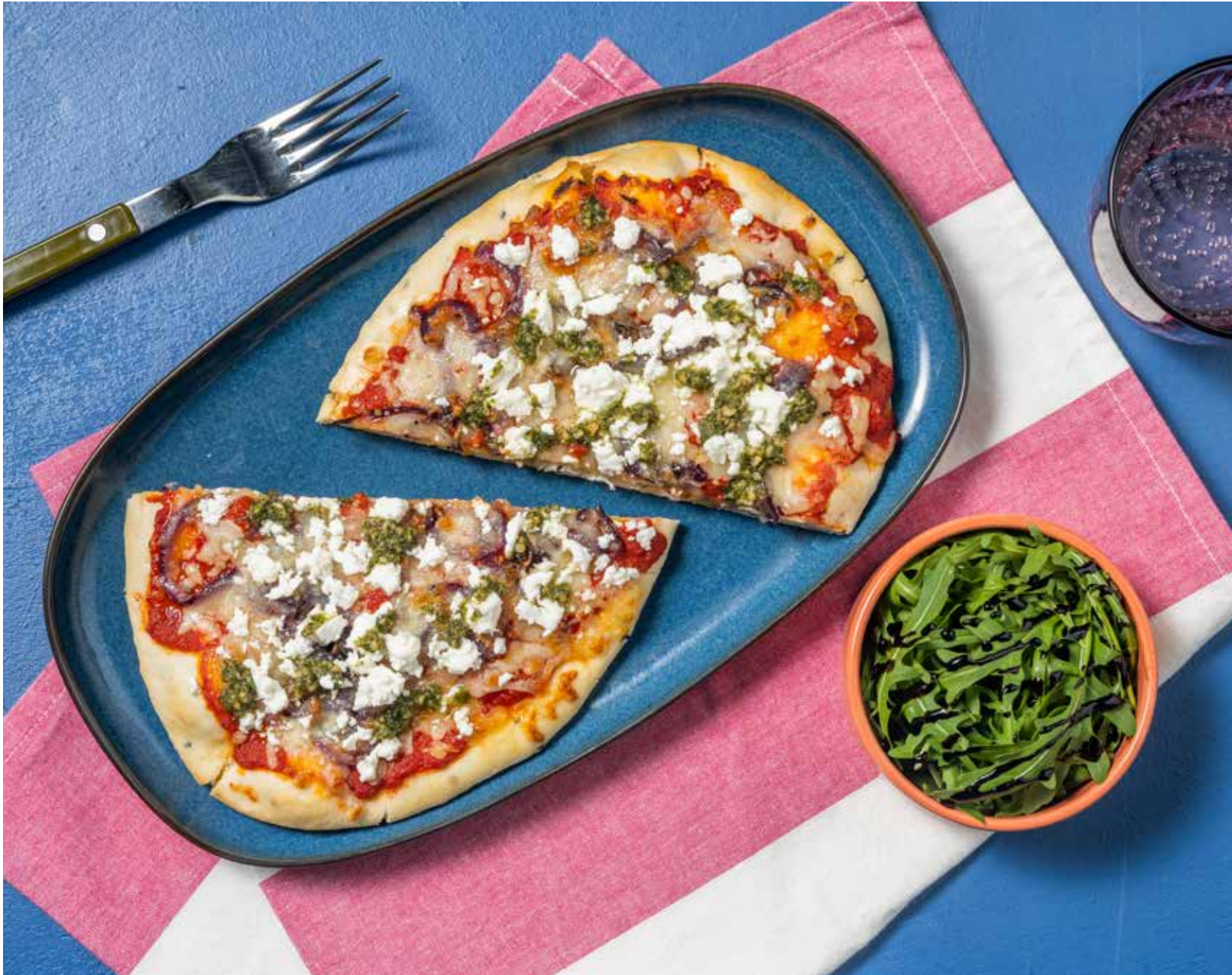


Pesto and Greek Style Cheese Naanizza

with Onions and Balsamic Dressed Salad

18

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



Mature Cheddar Cheese



Red Onion



Plain Naan Breads



Marinara Sauce



Greek Style Salad Cheese



Fresh Pesto



Rocket



Balsamic Glaze

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

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

Cooking tools

Grater, frying pan and baking tray.

Ingredients

Ingredients	2P	3P	4P
Mature Cheddar Cheese** 7)	60g	90g	120g
Red Onion**	1	1	2
Plain Naan Breads 7) 13)	2	3	4
Marinara Sauce	120g	180g	240g
Greek Style Salad Cheese** 7)	50g	75g	100g
Fresh Pesto** 7)	32g	50g	64g
Rocket**	40g	60g	80g
Balsamic Glaze 14)	12ml	18ml	24ml

Pantry	2P	3P	4P
Sugar for the Onions*	1 tsp	1½ tsp	2 tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3075 /735	855 /204
Fat (g)	32.7	9.1
Sat. Fat (g)	12.5	3.5
Carbohydrate (g)	82.1	22.8
Sugars (g)	17.1	4.8
Protein (g)	25.5	7.1
Salt (g)	2.80	0.78

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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Packed in the UK

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Get Prepped

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Grate the **Cheddar cheese**.
- Halve, peel and thinly slice the **onion**.



Fry the Onions

- Heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Add the **onion** and **sugar for the onions** (see pantry for amount) to the pan and stir-fry until softened, 4-5 mins.
- Season with **salt** and **pepper**, then remove from the heat.



Sauce Things Up

- Meanwhile, pop the **naan**s onto a baking tray.
- Divide the **marinara sauce** between the **naan**s and spread with the back of a spoon, leaving a 1cm border.
- Top with the **onions**, then sprinkle over the **grated Cheddar**.



Bake your Naanizzas

- When the oven is hot, bake your **naanizzas** on the top shelf until the **cheese** is golden and bubbling, 6-7 mins.



Hey Pesto

- Once the **naanizzas** are ready, crumble the **Greek style salad cheese** on top.
- Drizzle over the **pesto**.



Serve

- Share the **naanizzas** between your plates.
- Serve the **rocket** alongside, drizzled in the **balsamic glaze**.

Enjoy!