



ARUGULA AND PESTO PIZZA

with Feta Cheese

VEGGIE



HELLO

PHYLLO PASTRY

A paper-thin dough commonly used in pastries - we've switched it up to create a crisp pizza crust!

TIME: 35 MIN



Phyllo Pastry



Fig Jam



Zucchini



Tomato Pizza Sauce



Basil Pesto



Feta Cheese, crumbled



Balsamic Vinegar



Baby Arugula



Almonds, sliced



Dijon Mustard

BUST OUT

- Baking Sheet
- Silicone Brush
- Parchment Paper
- Large Non-Stick Pan
- Whisk
- Salt and Pepper
- Measuring Spoons
- Olive or Canola Oil
- Large Bowl

INGREDIENTS

2-person | 4-person

- Phyllo Pastry **1** 170 g | 340 g
- Fig Jam 1 tbsp | 2 tbsp
- Zucchini 200 g | 400 g
- Tomato Pizza Sauce ½ cup | 1 cup
- Basil Pesto **2,5** 2 tbsp | 4 tbsp
- Feta Cheese, crumbled **2** ½ cup | 1 cup
- Balsamic Vinegar **9** 1 tbsp | 2 tbsp
- Baby Arugula 113 g | 227 g
- Almonds, sliced **5** 28 g | 56 g
- Dijon Mustard **6,9** ½ tbsp | 1 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat your oven to **425°F** (to bake pizza). Start prep when your oven comes up to temp! In Step 1, as you're working with phyllo sheets, place a clean damp kitchen towel over any phyllo sheets not currently being worked with. This will keep them from drying out!



1 PREP Wash and dry all produce.* Unroll **phyllo pastry**. On a parchment-lined baking sheet, stack **2 phyllo sheets**. (**NOTE:** For 4 ppl, transfer another 2 sheets to a second baking sheet to make 2 pizzas.) Brush **stack(s)** with **2 tsp oil**. Continue layering **2 phyllo sheets** on top of each other, brushing **2 tsp oil** between each layer, until **stack(s)** are **10 sheets** high.



4 ASSEMBLE PIZZA Leaving a 1-inch pastry border on all sides, thinly spread **pizza sauce** overtop **assembled phyllo stack(s)**. Top with **zucchini**, **half the feta** and dollop over **pesto**. Fold in edges of **stack(s)** to create a ½-inch pastry border, pressing firmly to stick. Brush **border(s)** with **2 tsp oil**. Bake in **middle** of oven, until **phyllo** is golden-brown, 16-17 min.



2 PREP ZUCCHINI Cut **zucchini** in half lengthwise, then cut into ¼-inch half moons.



5 MAKE SALAD Meanwhile, heat the same pan over medium heat. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) In a large bowl, whisk together **mustard**, **fig jam**, **1 tbsp vinegar** (dbl for 4 ppl) and **2 tbsp oil** (dbl for 4 ppl). Add **arugula** and season with **salt** and **pepper**. Toss together. Sprinkle over **toasted almonds**.



3 COOK ZUCCHINI Heat a large non-stick pan over medium-high heat. When the pan is hot, add **zucchini**. Cook, stirring occasionally, until golden-brown, 2-3 min.



6 FINISH AND SERVE Top **pizza** with **half the salad**. Crumble **remaining feta** over **pizza**. Cut **pizza** into slices and divide between plates. Serve **remaining salad** on the side.

PERFECT PAIRING

Upgrade your cheese board with fig jam - It pairs great with aged cheddar!



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