



Caprese Pizza

with Fresh Salad

Veggie 30 Minutes



Pizza Dough



Bocconcini Cheese



Baby Tomatoes



Basil Pesto



Italian Seasoning



Balsamic Glaze



Arugula and Spinach Mix



Basil



Lemon



Garlic



Mini Cucumber



All-Purpose Flour

HELLO BOCCONCINI

These "little bites" of mini-mozzarella are creamy and delicious!

Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

Bust out

Baking sheet, microplane/zester, measuring spoons, large bowl, parchment paper, whisk

Ingredients

	2 Person	4 Person
Pizza Dough	340 g	680 g
Bocconcini Cheese	100 g	200 g
Baby Tomatoes	113 g	227 g
Basil Pesto	56 g	112 g
Italian Seasoning	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Arugula and Spinach Mix	113 g	227 g
Basil	7 g	14 g
Lemon	1	2
Garlic	3 g	6 g
Mini Cucumber	132 g	264 g
All-Purpose Flour	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Stretch dough

Sprinkle both sides of **dough** with **flour**. Stretch into a rough oval shape on a parchment-lined baking sheet. (**NOTE:** Use 2 baking sheets for 4 ppl.) Let **dough** rest in a warm place for 8-10 min.



Prep

Halve **tomatoes**. Thinly slice **cucumbers**. Zest, then juice **lemon**. Peel, then mince or grate **garlic**. Tear **bocconcini** into small pieces. Combine **Italian Seasoning, bocconcini, garlic, lemon zest, tomatoes, half the lemon juice** with **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**.



Finish pizza

With floured hands, stretch **pizza dough** again into a large oval shape. (**NOTE:** The dough should now hold its shape.) Spread **pesto** over **dough**, then scatter **bocconcini mixture** over top. Bake **pizza** in the **middle** of the oven, until golden brown and crisp, 14-18 min. (**NOTE:** For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through cooking.)



Make salad

When **pizza** is almost done, whisk **remaining lemon juice, half the balsamic glaze** and **½ tbsp oil** (dbl for 4 ppl) in the same large bowl (from step 2). Add **arugula and spinach mix** and **cucumbers**. Season with **salt** and **pepper**, then toss to combine.



Finish and serve

Tear **basil** over top of **pizza**, then cut **pizza** into pieces. Divide **salad** and **pizza** between plates. Drizzle **remaining balsamic glaze** over **pizza**.

Dinner Solved!