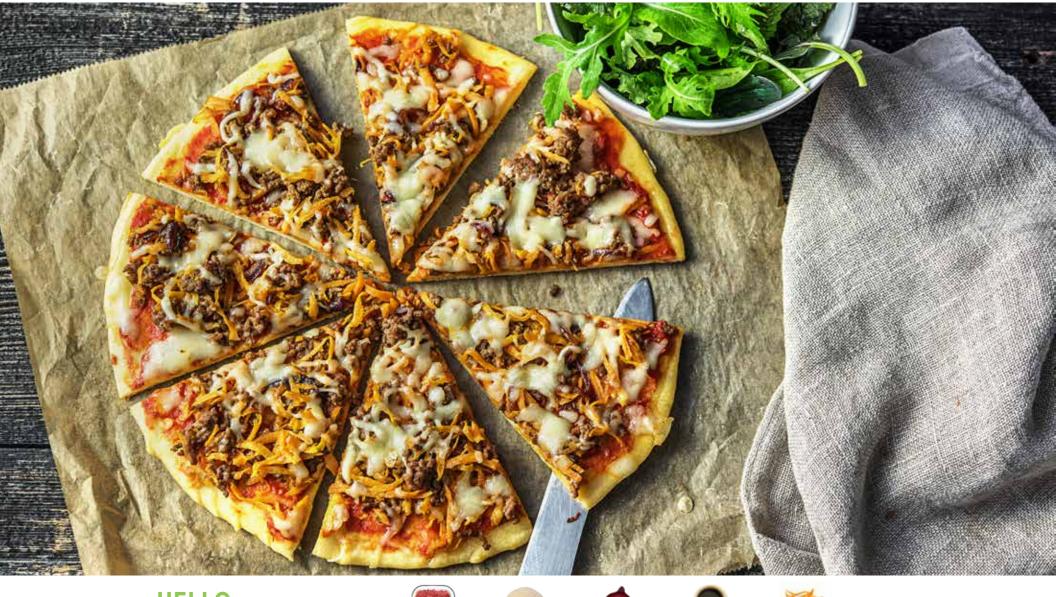


BEEF AND CARAMELIZED ONION PIZZA with Carrots and Spring Salad



HELLO

PIZZA NIGHT

One-up your local parlour by DIY-ing your way to easy homemade pizza



Ground Beef

Pizza Dough Red Onion, sliced



Balsamic Vinegar

Carrot

Tomato Pizza Sauce

Cheddar Cheese

All-Purpose

Flour

Spring Mix

BUST	' OUT

 Large Non-Stick Pan 	• Grater
 Measuring Spoons 	• Sugar (2 ^{1/} 2 tsp)
• Large Bowl	• Salt
• Rolling Pin	• Pepper
• 2 Baking Sheets	Olive or Canola oil

- INGREDIENTS -

	4-person
Ground Beef	1 pkg (250 g)
• Pizza Dough 1	1 pkg (570 g)
Red Onion, sliced	1 pkg (340 g)
• Balsamic Vinegar 9	1 ½ bottle (3 tbsp)
• Carrot	170 g
Tomato Pizza Sauce	1 pkg (²/₃ cup)
• Mozzarella, shredded 2	1 pkg (2 cup)
All-Purpose Flour 1	1 pkg (4 tbsp)
Spring Mix	1 pkg (113 g)

ALLERGENS

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

O Seafood/Fruit de Mer	5 Tree Nut/Noix
1 Wheat/Blé	6 Mustard/Moutarde
2 Milk/Lait	7 Peanut/Cacahuète
3 Egg/Oeuf	8 Sesame/Sésame
4 Soy/Soja	9 Sulphites/Sulfites

- START STRONG

Preheat the oven to **450°F** (to bake the pizza) and remove the pizza dough from the fridge. Start prepping when the oven comes up to temperature!



ROLL DOUGH Wash and dry all produce. Cut the dough into two equal pieces. Sprinkle the flour on your counter. Using a rolling pin

or a long glass bottle (like a wine bottle!), roll out each dough into a 12-inch circle. (TIP: If you don't have a round baking sheet, roll each dough into 1/4-inch thick rectangles to fit your baking sheet.)



BAKE DOUGH Place each **rolled dough** over two parchment-lined baking sheets and prick all over with a fork. Bake in the centre of the oven until the crust is lightly golden, 15-16 min.



3 COOK ONIONS Meanwhile, heat a large nonstick pan over medium heat. Add a drizzle of **oil**, then the **onions**. Cook, stirring occasionally, until softened, 4-5 min. Reduce the heat to low, then add **2 tsp sugar** and **1 bottle vinegar**. Cook, stirring occasionally, until the onions are brown and tastes sweet, 12-14 min.



COOK BEEF

Meanwhile, coarsely grate the carrot. Add the ground beef to the caramelized onions. Increase the heat to medium-high. Cook, breaking the meat up into smaller pieces with a spoon, until no pink remains, 4-5 min. Stir in the carrot. Cook, stirring occasionally, until softened, 1-2 min. Season with salt and pepper.



ASSEMBLE PIZZA

Divide the tomato sauce between each baked pizza crust and spread the sauce to the edges. Top with the beef mixture, then sprinkle with cheese. Return the pizzas to the oven and bake until the cheese is melted, 4-5 min.



FINISH AND SERVE In a large bowl, whisk **1 tbsp vinegar**, ¹/₂ **tsp sugar** with a drizzle of **oil**. Add the **spring mix**. Toss to coat. Cut the **pizzas** into slices and serve with the **spring salad** on the side.

SURPRISE!

The carrots blend right in with the cheese.

