



Deep Dish Mushroom and Mozza Pizza

with Arugula-Spinach Balsamic Salad

Veggie

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Pizza Dough



Marinara Sauce



Cremini Mushrooms



Fresh Mozzarella



Red Onion



Italian Seasoning



Arugula and Spinach Mix



All-Purpose Flour



Balsamic Glaze

HELLO DEEP DISH

A Chicago style pizza filled and stuffed to the brim with cheesy goodness!

Start here

- Before starting, preheat the oven to 450°F.
- Take pizza dough out of fridge to come to room temperature, about 30 mins before starting.
- Wash and dry all produce

Bust Out

Measuring spoons, large bowl, small bowl, whisk, large non-stick pan, 8x8-inch baking dish, paper towels

Ingredients

	2 Person	4 Person
Pizza Dough	340 g	680 g
Marinara Sauce	½ cup	1 cup
Cremini Mushrooms	227 g	454 g
Fresh Mozzarella	125 g	250 g
Red Onion	113 g	113 g
Italian Seasoning	1 tbsp	2 tbsp
Arugula and Spinach Mix	56 g	113 g
All-Purpose Flour	1 tbsp	2 tbsp
Balsamic Glaze	1 tbsp	2 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.

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Prep pizza dough

Grease an 8X8-inch baking dish (9X13-inch baking dish for 4 ppl) with **2 tsp oil** (dbl for 4 ppl) then sprinkle with the **flour**. Stretch **pizza dough** into a shape that fits the dish. (**TIP:** Dough can be sticky! Oil your hands before working with the dough.) Place in the prepared baking dish in a warm draft free spot.



Make salad

While the **pizza** cooks, whisk together **balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Add the **arugula and spinach mix**. Season with **salt** and **pepper**, then set aside.



Cook veggies

Halve, peel, then thinly slice **half the onion** (whole onion for 4ppl). Trim and discard **mushroom stems**, then slice the **mushrooms**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **mushrooms, onions** and **half the Italian seasoning**. Cook, stirring occasionally, until softened, 3-4 min. Season with **salt** and **pepper**. Remove from heat.



Finish and serve

Cut the **pizza** into quarters (eight pieces for 4ppl.) Divide **pizza** between plates. Serve the **salad** on the side. Stir together the **remaining marinara** and **remaining Italian seasoning** in a small microwave-safe bowl. Microwave until warm, 30 sec. Serve the **sauce** on the side for dipping.

Dinner Solved!



Assemble and bake pizza

Pat **mozzarella** dry with paper towels. Tear into smaller pieces, then season with **salt** and **pepper**. Stretch the **pizza dough** again, until touching the edges of the baking dish. Spread **half the marinara sauce** all over the **pizza dough**. Divide the **mushroom-onion mixture** over the **sauce**, then top with the **mozzarella**. Bake the **pizza** in the **middle** of the oven, until golden-brown and cooked through, 24-26 min.**