



Fresh Mozzarella and Spicy Marinara Pizza

with Greens and Pepper Salad

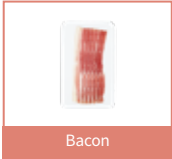
Veggie

Spicy

35 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!



Bacon



Pizza Dough



Fresh Mozzarella



Sweet Bell Pepper



Leek, sliced



Marinara Sauce



Garlic Salt



Italian Dressing



Spring Mix



Chili Flakes



All-Purpose Flour

HELLO FRESH MOZZARELLA

Delicate and creamy, fresh mozzarella creates that cheese-pull we all love!

Start here

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

Heat Guide for Step 2:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, paper towels

Ingredients

	2 Person	4 Person
Pizza Dough	340 g	680 g
Bacon	100 g	200 g
Fresh Mozzarella	125 g	250 g
Sweet Bell Pepper	160 g	320 g
Leek, sliced	56 g	113 g
Marinara Sauce	½ cup	1 cup
Garlic Salt	½ tsp	1 tsp
Italian Dressing	2 tbsp	4 tbsp
Spring Mix	56 g	113 g
Chili Flakes 🌶️	1 tsp	1 tsp
All-Purpose Flour	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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

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1 Prep dough

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



4 Make salad

- Meanwhile, add **spring mix** and **remaining peppers** to a large bowl.
- Drizzle **Italian dressing** over top. Season with **salt** and **pepper**, to taste, then toss to combine.

If you've opted to add **bacon**, cut **bacon** into 1-inch pieces. Heat a large non-stick pan over medium heat. When hot, add **bacon** and **2 tbsp water** (dbl for 4 ppl). Cook, flipping occasionally, until crispy, 5-7 min.** Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Once **pizza** is out of oven, sprinkle **bacon** over top.



2 Prep

- Meanwhile, core, then cut **pepper** into ¼-inch pieces.
- Slice **mozzarella** into ¼-inch slices, then pat dry with paper towels. Season all over with ¼ **tsp garlic salt** (dbl for 4 ppl) and **pepper**. Set aside.
- Add **marinara sauce**, ¼ **tsp garlic salt**, ¼ **tsp sugar** (dbl both for 4 ppl) and ¼ **tsp chili flakes** to a small bowl. (**NOTE:** Reference heat guide.) Season with **pepper**, then stir to combine. Set aside.



5 Finish and serve

- Allow **pizza** to cool for 2-3 min before serving.
- Cut **pizza** into slices.
- Divide **pizza** and **salad** between plates.
- Sprinkle **any remaining chili flakes** over **pizza**, if desired.

Dinner Solved!



3 Assemble and bake pizza

- With floured hands, stretch **dough** again into a large oval shape. (**NOTE:** The dough should now hold its shape.)
- Spread **spiced marinara** over **dough**.
- Top **sauce** with **leeks**, then **mozzarella** and **half the peppers**.
- 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.)