



Homemade Veggie Pizza

with Spring Mix

Veggie

30 Minutes

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or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Breasts

2 | 4



Pizza Dough
340 g | 680 g



Fresh Mozzarella
125 g | 250 g



Sweet Bell Pepper
1 | 2



Leek, sliced
56 g | 113 g



Tomato Sauce Base
4 tbsp | 8 tbsp



Zesty Garlic Blend
1 tbsp | 2 tbsp



Red Wine Vinegar
1 tbsp | 2 tbsp



Dijon Mustard
1 1/2 tsp | 3 tsp



Spring Mix
113 g | 227 g

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.

Pantry items | Sugar, oil, salt, pepper, flour

Cooking utensils | Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, whisk, paper towels

1



Prep dough

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 min.
 - Wash and dry all produce.
 - Preheat the oven to 475°F.
- Sprinkle both sides of **dough** with **some flour**. (TIP: Any flour or cornmeal will work.)
 - Stretch **dough** into a rough oval shape on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets.)
 - Loosely cover with plastic wrap. Let **dough** rest in a warm place, 8-10 min.

2



Prep veggies

- + Add | **Chicken Breasts**
- Meanwhile, core, then cut **pepper** into ¼-inch pieces.
- Pat **mozzarella** dry with paper towels, then cut into ½-inch slices.
- Add **mozzarella** and **half the Zesty Garlic Blend** to a small bowl. Season with **salt** and **pepper**, then toss to combine.

3



Assemble pizza

- + Add | **Chicken Breasts**
- With floured hands, stretch **dough** again into a large oval shape. (NOTE: Dough should be about 10x13-inches and hold its shape.)
- Spread **tomato sauce base** over **dough**, avoiding border. Sprinkle with **remaining Zesty Garlic Blend**.
- Top **sauce** with **mozzarella**, then **leeks** and **half the peppers**.
- Bake **pizza** in the **middle** of the oven until golden-brown and crisp, 12-14 min. (NOTE: For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)

4



Make dressing

- Meanwhile, whisk together **Dijon**, **vinegar**, **1 tsp** (2 tsp) **sugar** and **1 ½ tbsp** (3 tbsp) **oil** in a large bowl.
- Season with **salt** and **pepper**.

5



Finish and serve

- When **pizza** is done, add **spring mix** and **remaining peppers** to the bowl with **dressing**. Toss to combine.
- Cut **pizza** into slices.
- Divide **pizza** and **salad** between plates.

Measurements within steps | 1 tbsp (2 tbsp) oil | 2 person 4 person Ingredient

2 | Cook chicken

+ Add | **Chicken Breasts**

If you've opted to add **chicken breasts**, pat dry with paper towels, then cut into ½-inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 4-6 min.**

3 | Assemble pizza

+ Add | **Chicken Breasts**

Top **pizza** with **chicken** when assembling.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.



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