



Italian-Spiced Beef Pizza

with Fresh Salad

Quick

Spicy

30 Minutes



Ground Beef



Pizza Dough



All-Purpose Flour



Marinara Sauce



Mozzarella Cheese, shredded



Fennel Seeds



Hot Sauce



Garlic Puree



Italian Breadcrumbs



Spring Mix



Baby Tomatoes



Red Wine Vinegar

HELLO MOZZARELLA

This creamy cheese takes pizza from simple to luxurious!

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.

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: 1 tsp
- Medium: 2 tsp
- Spicy: 1 tbsp
- Extra-spicy: 2 tbsp

Bust out

Baking sheet, medium bowl, slotted spoon, large bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Pizza Dough	340 g	680 g
All-Purpose Flour	2 tbsp	4 tbsp
Marinara Sauce	½ cup	1 cup
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Fennel Seeds	1 tsp	2 tsp
Hot Sauce 🍷	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Italian Breadcrumbs	4 tbsp	8 tbsp
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Red Wine Vinegar	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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 dough

Sprinkle both sides of the **dough** with **flour**. Divide the **dough** into **two equal pieces** (dbl for 4 ppl) and stretch **each piece** into a rough oval shape on a baking sheet. (**NOTE:** Use 2 baking sheets for 4 ppl.) Let the **dough** rest in a warm place for 8-10 min.



Cook beef

While **pizzas** bake, heat a large non-stick pan over medium-high. When hot, add **beef mixture**. Cook, breaking up **beef** into smaller pieces, until no pink remains and golden-brown, 4-5 min.** Using a slotted spoon, top **pizzas** with **beef** and return to oven to finish cooking.



Make beef mixture

While **dough** rests, add **beef**, **Italian breadcrumbs**, **1 tbsp hot sauce** (**NOTE:** Reference heat guide), **fennel seeds**, **garlic puree**, **half the vinegar**, **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl) to a medium bowl. Mix thoroughly to combine completely.



Make salad

When **pizzas** are almost done, halve **tomatoes**. Combine **remaining vinegar** with **½ tbsp oil** (dbl for 4 ppl) in a large bowl. Add **spring mix** and **tomatoes**, then toss to combine. Season with **salt** and **pepper**.



Bake pizzas

With floured hands, stretch **dough** again into **two oval shapes**. (**NOTE:** The dough should now hold its shape.) Spread **marinara sauce** across **dough**, then sprinkle over **cheese**. Season with **salt** and **pepper**. Bake **pizzas** in the **middle** of the oven, until golden brown and crisp, 14-18 min. (**NOTE:** For 4ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through cooking.)



Finish and serve

Cut **pizzas** into slices. Divide **pizzas** and **salad** between plates. Serve any **remaining hot sauce** alongside for dipping.

Dinner Solved!