



# Pepperoni Pizza Toasts

with Veggie-Boosted Sauce and Potato Coins

Family Friendly 25-35 Minutes



Pepperoni



Ciabatta Roll



Russet Potato



Zucchini



Mozzarella Cheese, shredded



Marinara Sauce



Garlic Salt



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HELLO ZUCCHINI

*This versatile squash also goes by the name courgette!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, grater, measuring spoons, parchment paper, large non-stick pan

## Ingredients

	2 Person	4 Person
Pepperoni	87 ½ g	175 g
Ciabatta Roll	2	4
Russet Potato	460 g	920 g
Zucchini	200 g	400 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Marinara Sauce	1 cup	2 cup
Garlic Salt	1 tsp	2 tsp
Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Pepper*		

\* Pantry items

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

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## Prep and roast potato coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **half the garlic salt** and **½ tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with ½ tbsp oil per sheet.) Toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until crispy and golden-brown, 16-18 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## Make sauce

- Meanwhile, reheat the same pan (from step 2) over medium-high.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl pan until melted, 30 sec.
- Add **zucchini**, **remaining garlic salt** and **¼ tsp sugar** (dbl for 4 ppl). Season with **pepper**. Cook, stirring often, until softened, 2-3 min.
- Add **marinara sauce**. Cook, stirring often, until fragrant and warmed through, 1-2 min.
- Remove from heat.



## Sear pepperoni and prep

- Meanwhile, heat a large non-stick pan over medium heat.
- Add **half the pepperoni** (use all for 4 ppl) to the pan in a single layer. (**NOTE:** Don't overcrowd the pan; cook pepperoni in 2 batches if needed.) Cook, tossing halfway through, until **pepperoni** are crisp and lightly browned, 6-7 min. (**TIP:** Save any leftover pepperoni for a future creation!).
- Meanwhile, halve **ciabatta**.
- Grate **zucchini**.
- Remove the pan from heat. Carefully transfer **pepperoni** to a plate, reserving **fat** in the pan.



## Assemble and bake pizza toasts

- Spread **3 tbsp marinara sauce** on **each ciabatta half** in an even layer.
- Sprinkle **cheese** over **sauce**, then top with **pepperoni**.
- Bake **pizza toasts** in the **top** of the oven until **cheese** melts and **pepperoni** is crisp, 4-5 min.



## Toast ciabatta

- Rub cut-sides of **ciabatta** in the pan used to cook **pepperoni**, until **ciabatta** are coated in **fat** and the pan is wiped clean.
- Arrange **ciabatta** on a parchment-lined baking sheet, cut-side up.
- Toast **ciabatta** in the **top** of the oven until golden-brown, 4-5 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)



## Finish and serve

- Divide **pizza toasts** and **potato coins** between plates.
- Serve **any remaining sauce** alongside for dipping.

## Dinner Solved!