



Pesto Bocconcini Naan Pizzas

with Mixed Green Salad

Veggie

Optional Spice

30 Minutes



Naan



Basil Pesto



Bocconcini Cheese



Spring Mix



Mini Cucumber



Baby Tomatoes



Chili Flakes



Sweet Bell Pepper



White Wine Vinegar

HELLO CHILI FLAKES

Spice up any meal with a sprinkle of chilli flakes!

Start here

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

Heat Guide for Step 4:

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

Bust out

Baking sheet, measuring spoons, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Naan	2	4
Basil Pesto	¼ cup	½ cup
Bocconcini Cheese	200 g	400 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Baby Tomatoes	113 g	227 g
Chili Flakes 🌶️	¼ tsp	¼ tsp
Sweet Bell Pepper	160 g	320 g
White Wine Vinegar	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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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Toast naan

- Arrange **naan** on an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Toast in the **middle** of the oven until golden-brown, 2-3 min per side. (**NOTE:** For 4 ppl, toast in the middle and top of the oven.)
- Set aside.



Assemble pizzas and toast

- Spread **remaining pesto** over **toasted naan**, then top with **peppers** and **bocconcini**.
- Sprinkle **¼ tsp chili flakes** over top. (**NOTE:** Reference heat guide.)
- Toast **assembled pizzas** in the **middle** of the oven until **cheese** melts, 5-6 min. (**NOTE:** For 4 ppl, toast in the middle and top of the oven.)



Prep and make dressing

- Meanwhile, halve **tomatoes**.
- Thinly slice **cucumber** into rounds.
- Core, then thinly slice **peppers**.
- Tear **bocconcini** into bite-sized pieces. Season with **salt**.
- Whisk together **½ tbsp vinegar**, **1 tsp pesto** and **½ tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**, to taste. Set aside.



Finish and serve

- Add **spring mix**, **cucumbers** and **tomatoes** to the bowl with **dressing**, then toss to coat.
- Divide **pizzas** and **salad** between plates.

Dinner Solved!



Cook peppers

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until tender, 3-4 min. Season with **salt** and **pepper**, to taste.