



Pesto Mozzarella Piadina

with Roasted Zucchini and Sweet Bell Pepper

Veggie

30 Minutes



Fresh Mozzarella



Naan Bread



Basil Pesto



Baby Spinach



Balsamic Vinegar



Zucchini



Sweet Bell Pepper



Chili Flakes



Grape Tomatoes

HELLO MOZZARELLA

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

Start here

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

Heat Guide for Step 1:

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

Bust Out

Baking sheet, measuring spoons, aluminum foil, spatula, large bowl, whisk

Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Naan Bread	2	4
Basil Pesto	¼ cup	½ cup
Baby Spinach	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Chili Flakes 🌶️	1 tsp	1 tsp
Grape Tomatoes	113 g	227 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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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Roast veggies

Core, then cut **peppers** into ¼-inch slices. Cut **zucchini** in half lengthwise then into ¼-inch half moons. Toss **veggies** with **1 tbsp oil** (dbl for 4 ppl) and **½ tsp chili flakes** (NOTE: Reference Heat Guide) on a foil-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, tossing halfway through cooking, until tender-crisp, 5-6 min.



Bake piadina

Transfer **assembled piadinas** to the same baking sheet. Using a spatula, press to flatten **each piadina**. Bake in the **middle** of the oven, until golden-brown, 3-4 min. Remove from the oven and carefully flip the **piadina**. Return to oven and bake in the **middle** of the oven, until golden-brown, 3-4 min.



Prep and make dressing

While **veggies** roast, halve **tomatoes**. Tear **mozzarella** into smaller pieces, then season with **salt** and **pepper**. Whisk together the **vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Set aside.



Make salad

Add **spinach** and **tomatoes** to the large bowl with **dressing**. Toss to combine. Season with **salt** and **pepper**.



Assemble piadina

Spread **pesto** over one half of **each naan**. Top the other side of the **naans** with the **roasted veggies**, then **mozzarella**. Fold **naan** over the **veggies** and **mozzarella**.



Finish and serve

Halve **piadinas**. Divide **piadinas** and **salad** between plates.

Dinner Solved!