



# Pesto Shrimp Pizzas

with Mozzarella Cheese

Family Friendly

30 Minutes



Shrimp



Flatbread



Basil Pesto



Mini Cucumber



Mozzarella Cheese,  
shredded



Sweet Bell Pepper



Lemon



Spring Mix



Chili Flakes

HELLO SHRIMP

*Our shrimp is sourced sustainably to help preserve the health of our oceans*

## Start here

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

### Heat Guide for Step 5:

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

## Bust Out

Baking sheet, microplane/zester, measuring spoons, strainer, 2 large bowls, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Shrimp	285 g	570 g
Flatbread	2	4
Basil Pesto	¼ cup	½ cup
Mini Cucumber	66 g	132 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Sweet Bell Pepper	160 g	320 g
Lemon	1	2
Spring Mix	56 g	113 g
Chili Flakes 🌶️	1 tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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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### Toast flatbread

Arrange **flatbreads** on a baking sheet. Toast in the **middle** of the oven, until golden-brown, 2-3 min per side. Set aside.

(NOTE: For 4 ppl, use 2 baking sheets and bake in the middle and the top of oven, rotating sheets halfway through cooking)



### Prep and make dressing

While **flatbread** toast, slice **cucumber** into ¼-inch rounds. Core, then cut **pepper** into ¼-inch slices. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Whisk together **1 tsp pesto**, **½ tbsp lemon juice** and **1 tbsp oil** (dbl all for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Set aside.



### Prep shrimp

Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Add **lemon zest**, **shrimp** and **½ tbsp oil** (dbl for 4 ppl) to another large bowl. Season with **salt** and **pepper**. Toss together and set aside.



### Cook peppers and shrimp

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, 2-3 min. Transfer **peppers** to a plate and set aside. Add **shrimp** to the same pan. Cook, stirring occasionally, until **shrimp** just turns pink, 3-4 min. \*\* (TIP: Don't overcrowd the pan. Cook shrimp in two batches for 4 ppl!)



### Finish flatbreads

Working directly on the baking sheet, spread **remaining pesto** over **each flatbread**. Top with **shrimp**, **peppers** and **cheese**. Sprinkle **¼ tsp chili flakes** across **pizzas**. (NOTE: Reference Heat Guide.) Toast **assembled flatbreads** in the **middle** of the oven, until warmed through, 2-3 min. (NOTE: For 4 ppl, bake 2 pizzas at a time, in 2 batches.)



### Finish and serve

Add **spring mix** and **cucumbers** to the large bowl with **dressing**. Toss to coat. Cut **pizzas** into pieces. Divide **pizzas** and **salad** between plates. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!