



Pesto Shrimp Pizzas

with Mozzarella Cheese

Family Friendly

Optional Spice

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	1½ 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 flatbreads

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.)



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 turn pink, 3-4 min. (** **TIP:** Don't overcrowd the pan. Cook shrimp in 2 batches for 4 ppl!)



Prep and make dressing

While **flatbreads** toast, thinly slice **cucumber**. 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.



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 **flatbreads**. (**NOTE:** Reference heat guide.) Toast assembled **pizzas** in the **middle** of the oven until warmed through, 2-3 min. (**NOTE:** For 4 ppl, toast 2 pizzas at a time in 2 batches.)



Prep shrimp

Drain and rinse **shrimp** using a strainer, then pat dry with paper towels. Add **lemon zest**, **shrimp** and ½ **tbsp oil** (dbl for 4ppl) to another large bowl. Season with **salt** and **pepper**, then toss to coat.



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!