

HELLO FIZZA CON Fungi with Truffle Salt and Cream Sauce

Veggie

50 Minutes



Breasts 2 | 4









If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥











Baby Spinach



1 | 2

56 g | 113 g







Cheese, shredded 34 cup | 1 ½ cups



Truffle Salt





Spice Blend 1 tbsp | 2 tbsp



Vegetable Broth Concentrate 1 | 2



Garlic, cloves

2 | 4

Allengens 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. Cooking utensils | Baking sheet, measuring spoons, parchment paper, measuring cups, large non-stick pan, paper towels



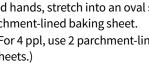
Stretch dough

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F and wash and dry all produce.
- Drizzle 1 tsp oil over dough. (NOTE: For 4 ppl, drizzle 1 tsp oil over each piece.)
- With oiled hands, stretch into an oval shape on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets.)
- Let dough rest in a warm place while you prep remaining ingredients.



Make cream sauce

- Reheat the same pan over medium-low.
- When the pan is hot, add **1 tbsp** (2 tbsp) butter, then shallots and garlic. Cook, stirring often, until tender and fragrant, 1-2 min.
- Sprinkle Cream Sauce Spice Blend over top. Stir until coated.
- While stirring, gradually add cream mixture. Bring to a gentle boil.
- Cook, stirring often until **sauce** thickens, 1-2 min. (TIP: Sauce should be thick.)
- · Remove from heat.





Prep

5

🛨 Add | Chicken Breasts

- Meanwhile, cut or tear oyster mushrooms into ½-inch strips.
- Thinly slice remaining mushrooms.
- Peel, then finely chop shallot.
- Peel, then mince or grate garlic.
- Combine 1/4 cup (1/2 cup) milk or water and **cream** in a measuring cup. Set aside.



Cook mushrooms

- · Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add mushrooms. Cook, stirring occasionally, until golden, 5-6 min.
- Remove from heat, then stir in **broth** concentrate and half the truffle salt. Season with **pepper**.
- Transfer **mushrooms** to a plate. Carefully wipe the pan clean.



Assemble and bake pizza

- With floured hands, stretch dough again into a large oval shape. (NOTE: The dough should now hold its shape.)
- Spread cream sauce over dough. Sprinkle cheese over sauce.
- Top with spinach, then mushrooms.
- Bake pizza in the bottom of the oven until golden-brown and crisp, 15-18 min. (NOTE: For 4 ppl, bake pizzas in the bottom and top of the oven, rotating sheets halfway through.)



Finish and serve

🕀 Add | Chicken Breasts

- When pizza is done, let sit for 2-3 min.
- Cut **pizza** into slices, then sprinkle as much remaining truffle salt over top as desired.
- Divide pizza between plates.

Measurements within steps

oil (2 tbsp)

1 | Cook chicken

🕀 Add | Chicken Breasts

If you've opted to add chicken breasts, pat dry with paper towels. Season with salt and pepper. Heat a large non-stick pan over medium-high heat. When hot, add 1/2 tbsp (1 tbsp) oil, then chicken. (NOTE: Don't overcrowd the pan; cook in 2 batches if needed.) Cook until golden, 1-2 min per side. Transfer to an unlined baking sheet. Roast in the middle of the oven until cooked through, 12-14 min.** Reuse the same pan to cook mushrooms in step 3.

1 tbsp

6 | Finish and serve

Add | Chicken Breasts

Thinly slice chicken. Arrange chicken on top of pizza.



Issue with your meal? Scan the QR code to share your feedback.