



Pizza con Fungi

with Truffle Salt and Cream Sauce

Veggie

50 Minutes

+ Add



Chicken Breasts
2 | 4

Customized Protein

+ Add

Swap

or

*2 Double

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](https://www.hellofresh.ca)



Pizza Dough
340 g | 680 g



Mixed Mushrooms
200 g | 400 g



Baby Spinach
56 g | 113 g



Shallot
1 | 2



Cream
56 ml | 113 ml



Mozzarella Cheese, shredded
1/4 cup | 1 1/2 cups



Truffle Salt
1 g | 2 g



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Vegetable Broth Concentrate
1 | 2



Garlic, cloves
2 | 4

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.

Pantry items | Unsalted butter, milk, oil, pepper

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

1



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**.

4



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.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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

2



Prep

- + 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 ¼ **cup** (½ cup) **milk or water** and **cream** in a measuring cup. Set aside.

5



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.)

3



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.

6



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

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

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.

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.