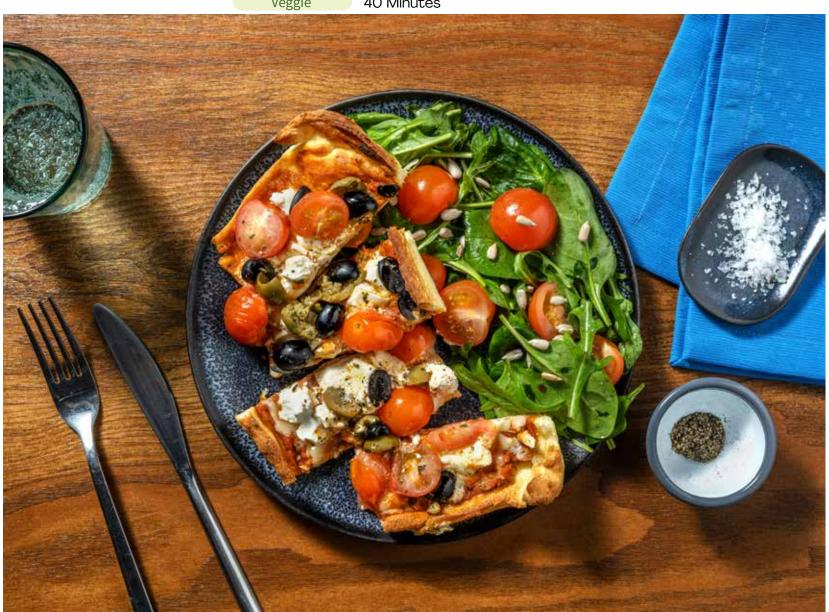


Sun-Dried Tomato and Fresh Mozzarella Focaccia

with Arugula, Olive and Tomato Salad

Veggie

40 Minutes









Fresh Mozzarella



Sun-Dried Tomato



Pizza Dough







Parmesan Cheese, shredded



Mixed Olives

Arugula and Spinach



Balsamic Vinegar



Baby Tomatoes



Seed Blend





Garlic, cloves



Italian Seasoning

Start here

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps 2 person



Bust out

Measuring spoons, large bowl, small bowl, whisk, 8x8-inch baking dish, paper towels

Inaredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Pizza Dough	340 g	680 g
Sun-Dried Tomato Pesto	2 tbsp	4 tbsp
Mixed Olives	30 g	60 g
Parmesan Cheese, shredded	1/4 cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Balsamic Vinegar	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Seed Blend	28 g	28 g
Garlic, cloves	1	2
Italian Seasoning	1/4 tsp	½ tsp
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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.

Contact

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Prep dough

- Rub 1 tbsp oil on the bottom and sides of an 8x8-inch baking dish. (NOTE: For 4 ppl, use 2 tbsp oil and a 9x13-inch dish.) (TIP: We recommend using good olive oil and a metal pan for a crispier crust and faster cooking.)
- Place dough in the baking dish. Stretch and push **dough** towards the sides to completely cover the bottom of the dish. (NOTE: Don't worry if the dough doesn't stay in place. For 4 ppl, arrange dough in the dish with one slightly overlapping the other. Pinch seam together to form one piece.)
- · Let dough rest in a warm place for 10-12 min.



Finish focaccia

- Carefully remove the pan from the oven, then spread sun-dried tomato pesto over top.
- · Sprinkle Parmesan over focaccia, then top with mozzarella. Sprinkle 1/4 tsp (1/2 tsp) Italian Seasoning over top. (TIP: Scatter some olives and tomatoes on top, if desired.)
- Continue baking in the middle of the oven until cheese melts and focaccia is crisp and golden-brown around the edges, 7-9 min.



Prep

- Meanwhile, pat mozzarella dry with paper towels, then tear into 1-inch pieces. Set aside on paper towels until ready to use.
- Drain, then tear or cut olives in half.
- Peel, then mince or grate garlic.
- Halve tomatoes.
- Stir together garlic and half the pesto (use all for 4 ppl) in a small bowl.



Bake focaccia

- Stretch and push dough again towards the sides of the dish. (NOTE: The dough should now hold its shape.)
- Drizzle 1 tbsp (2 tbsp) oil over dough. Using your hands, spread oil over top, then poke your fingers into the **dough** to make indentations. Sprinkle salt and pepper over
- Bake in the **middle** of the oven, until focaccia is lightly golden, 12-14 min.



Make vinaigrette and finish salad

- Meanwhile, add **vinegar**, **1 tbsp** (2 tbsp) oil and ¼ tsp (½ tsp) sugar to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- When focaccia is done, add olives, tomatoes and arugula and spinach mix to the bowl. Toss to coat.



Finish and serve

- Carefully remove focaccia from the pan, then cut into quarters (8 pieces for 4 ppl).
- Divide salad and focaccia between plates. Sprinkle seed blend over salad.

Dinner Solved!