



Sun-Dried Tomato and Fresh Mozzarella Focaccia

with Arugula, Olive and Tomato Salad

Veggie

40 Minutes



Fresh Mozzarella



Pizza Dough



Sun-Dried Tomato Pesto



Mixed Olives



Parmesan Cheese, shredded



Arugula and Spinach Mix



Balsamic Vinegar



Baby Tomatoes



Seed Blend



Garlic, cloves



Italian Seasoning

HELLO SUN-DRIED TOMATO PESTO

This pesto gets its natural sweetness from sun-dried tomatoes!

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 within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

| | 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 | ¼ 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 | ¼ tsp | ½ tsp |
| Sugar* | ¼ 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

Call us | (855) 272-7002
HelloFresh.ca

[f](#) [@](#) [t](#) [+](#) @HelloFreshCA



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 **¼ tsp (½ 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.



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.



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 top.
- Bake in the **middle** of the oven, until **focaccia** is lightly golden, 12-14 min.



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!