



# Tricolore Sun-Dried Tomato and Feta Pizza

with Spinach and Tomato Salad

VEGGIE 35 Minutes



-  Feta Cheese
-  Naan Bread
-  Balsamic Glaze
-  Baby Spinach
-  Mozzarella Cheese, shredded
-  Multicoloured Tomatoes
-  Marinara Sauce
-  Chili Flakes
-  Sun-Dried Tomatoes

HELLO SUN-DRIED TOMATOES

Sweet and tart, these sun-dried tomatoes pack a powerful punch of flavour!

# Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

## Heat Guide for Step 4:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust Out

Baking Sheet, Large Bowl, Paper Towels, Small Pot, Strainer, Whisk, Small Bowl, Measuring Spoons

## Ingredients

	2 Person	4 Person
Feta Cheese	56 g	113 g
Naan Bread	2	4
Balsamic Glaze	1 tbsp	2 tbsp
Baby Spinach	113 g	227 g
Mozzarella Cheese, shredded	56 g	113 g
Multicoloured Tomatoes	113 g	227 g
Marinara Sauce	½ cup	1 cup
Chili Flakes 🌶️	½ tsp	1 tsp
Sun-Dried Tomatoes	20 g	40 g
Oil*		
Salt and Pepper*		

\* Pantry items

## 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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## 1. REHYDRATE TOMATOES

Place the **sun-dried tomatoes** in a small pot. Pour over enough **water** to cover, about 1 inch. Bring to a boil over high heat for 1-2 min. Set aside off heat, still in the **water**, until **tomatoes** are plump and tender, 8-10 min.



## 2. TOAST NAAN

While **sun-dried tomatoes** rehydrate, arrange the **naan** on a baking sheet (2 baking sheets for 4 ppl). Broil in **middle** of oven, until golden-brown, 1-2 min per side. (**TIP:** Keep your eye on the naan so they don't burn!) (**NOTE:** Toast in batches for 4 ppl.)



## 3. PREP

When the **sun-dried tomatoes** are tender, drain, pat dry and roughly chop. Toss the **sun-dried tomatoes** with **1 tbsp oil** (dbl for 4 ppl) in a small bowl. Set aside. Roughly chop **half the spinach**. Halve the **multicoloured tomatoes**.



## 4. ASSEMBLE PIZZAS

Carefully flip the **naan** over. Spread **marinara sauce** over the **naan**. Top **naan** with the **chopped spinach** and **marinated sun-dried tomatoes**, then crumble over **feta cheese**. Sprinkle over the **mozzarella** and **¼ tsp chili flakes** (dbl for 4 ppl) (**NOTE:** Reference Heat Guide in Start Strong.)



## 5. COOK PIZZA AND MAKE SALAD

Broil the **assembled pizzas** in the **middle** of the oven until the **spinach** wilts and **cheese** melts, 3-4 min. (**TIP:** Cook in batches for 4 ppl.) While **pizzas** bake, whisk together **1 tbsp balsamic glaze** (dbl for 4 ppl) and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Add **multi-coloured tomatoes** and **remaining spinach**. Toss to combine. Season with **salt** and **pepper**.



## 6. FINISH AND SERVE

Cut the **pizzas** in quarters. Divide **sun-dried tomato pizzas** and **salad** between plates.

# Dinner Solved!