



# Tuscan-Inspired Pepperoni Pizza

with Garlic Crust and Creamy Salad

Pizza Night

40 Minutes



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Pepperoni



Pizza Dough



Roasted Red Peppers



Mozzarella Cheese, shredded



Parmesan Cheese, shredded



Garlic, cloves



Marinara Sauce



Spring Mix



Plant-Based Garlic-Parmesan Dressing



Mixed Olives



Baby Tomatoes



Sun-Dried Tomato Pesto

## HELLO ROASTED RED PEPPERS

*Mildly smoky and slightly sweet, these peppers are a levelled-up version of a raw pepper!*

## 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.

## Bust out

Baking sheet, medium bowl, grater, silicone brush, large bowl, parchment paper, small bowl, whisk, paper towels

## Ingredients

	2 Person	4 Person
Pepperoni	175 g	350 g
Pizza Dough	340 g	680 g
Roasted Red Peppers	170 ml	340 ml
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Parmesan Cheese, shredded	¼ cup	½ cup
Garlic, cloves	1	2
Marinara Sauce	½ cup	1 cup
Spring Mix	56 g	113 g
Plant-Based Garlic-Parmesan Dressing	2 tbsp	4 tbsp
Mixed Olives	30 g	60 g
Baby Tomatoes	113 g	227 g
Sun-Dried Tomato Pesto	¼ cup	½ cup
All-Purpose Flour*	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
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

- Sprinkle both sides of **dough** with **flour**.
- Stretch into a rough 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 for 8-10 min.



## Bake pizza

- Bake **pizza** in the **middle** of the oven until golden-brown and crisp, 15-18 min.  
(NOTE: For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)



## Prep toppings

- Meanwhile, drain, pat **roasted red peppers** dry with paper towels, then thinly slice.
- Drain, then slice **olives**.
- Halve **tomatoes**.
- Stir together **marinara sauce** and **sun-dried tomato pesto** in a small bowl.



## Make garlic butter and toss salad

- When **pizza** is almost done, peel, then finely grate **garlic**.
- Add **2 tbsp butter** (dbl for 4 ppl) and **garlic** to a medium microwave-safe bowl. Microwave on high until **butter** melts, 15-30 sec.
- Add **half the garlic-Parmesan dressing** and **1 tbsp water** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes, spring mix** and **remaining Parmesan cheese** to the bowl with **dressing**. Season with **salt** and **pepper**, then toss to coat.



## Assemble pizza

- With floured hands, stretch **dough** again into a large 10x13-inch oval. (NOTE: The dough should now hold its shape.)
- Spread **half the marinara mixture** over **dough**.
- Sprinkle **mozzarella** and **half the Parmesan** over **sauce**.
- Top with **roasted red peppers, olives**, then **as much pepperoni** as you'd like.



## Finish and serve

- When **pizza** is done, brush **crust** with **garlic butter**.
- Allow **pizza** to rest for 2-3 min before serving.
- Cut **pizza** into slices.
- Divide **pizza** and **salad** between plates.
- Serve **remaining garlic-Parmesan dressing** and **remaining marinara mixture** on the side for dipping.

## Dinner Solved!