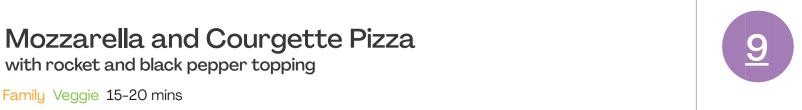


Family Veggie 15-20 mins









Pizza Base





**Grated Cheese** 

Courgette





Mozzarella



#### Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

# Cooking tools you will need

Baking sheet with baking paper

# Ingredients

	2P	4P
Pizza Base	2 units	4 units
Passata	1 pack	2 packs
Grated Cheese	50 g	100 g
Courgette	1 unit	2 units
Mozzarella	125 g	250 g
Rocket	40 g	80 g

# **Nutrition**

	Per serving	Per 100g
for uncooked ingredients	505.5 g	100 g
Energy (kJ/kcal)	3372.3 kJ/ 806 kcal	667.1 kJ/ 159.4 kcal
Fat (g)	27.5 g	5.4 g
Sat. Fat (g)	14.9 g	2.9 g
Carbohydrate (g)	103.9 g	20.6 g
Sugars (g)	15 g	3 g
Protein (g)	35.5 g	7 g
Salt (g)	3.4 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

# **Allergens**

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.



# Char the Courgette

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Trim the **courgette** and slice into 1cm rounds.
- Place a large pan over high heat (without oil).
- When hot, cook the courgette rounds until charred,
  3-4 mins. Turn only every 1-2 mins—this will allow the courgette to pick up a nice colour.
- Once cooked, season with salt and pepper and transfer to a bowl.



#### Make the Sauce

- In a small bowl mix together the **passata**, ½ tsp **salt** and ½ tbsp **sugar** (double both 4p).
- Season to taste with pepper, salt and sugar. You've made your base sauce!



#### Cook the Pizzas

- Spread the sauce over the pizza bases with a spoon, leaving room for the crust.
- Tear the mozzarella into pieces and scatter the mozzarella and grated cheese over the pizzas.
- Top with the charred **courgette**.
- Carefully pop your pizzas onto a lined baking tray and bake in the oven until the **cheese** is melted and bubbling, 10-14 mins.
- Just before the pizzas are done, toss the salad leaves with a drizzle of oil and season with salt and pepper.



## Finish and Serve

- When the pizzas are ready, remove from the oven.
- Garnish with the dressed salad leaves, pepper, salt and a drizzle of oil.
- Cut into slices and serve any remaining salad alongside.

## Enjoy!

# Contact

Thumbs up or thumbs down? Head online or use the app to rate this recipe.

