



Everything
But The Chef

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Zucchini with Red Onion & Fetta Pizza

Italians have been making pizza for centuries but our take, with this hearty vegetarian pizza, is sure to put a spanner in the works! From the juicy zucchini and tomatoes to the punchy fetta and fresh greens – this wonder has been a real dinner winner with the HelloFresh team.



Prep: 10 mins



Cook: 20 mins



Total: 30 mins



level 1



Garlic



Red Onion



Tomato Paste



Cherry Tomatoes



Lebanese Bread



Zucchini



Fetta



Basil



Baby Spinach

2P	4P	Ingredients
2	4	garlic cloves, peeled & crushed
1	2	red onion, diced
120 g	240 g	tomato paste
1 punnet	2 punnets	cherry tomatoes, halved
2 tbs	4 tbs	water *
3	6	Lebanese bread
2	4	zucchini, peeled into ribbons
1/2 block	1 block	fetta, crumbled
1 bunch	2 bunches	basil, leaves picked
70 g	140 g	baby spinach, washed

 May feature in another recipe

* Good to have at home

Nutrition per serving

Energy	2570	Kj
Protein	33.1	g
Fat, total	11.2	g
-saturated	5.4	g
Carbohydrate	83.4	g
-sugars	19.7	g

Measuretool

0 cm	1 cm	2 cm



1 Preheat the oven to 200°C/180°C fan-forced.

2 Drizzle a little oil in a frying pan over a medium heat and add the **garlic** and half of the **red onion**. Cook for about **2 minutes** or until the onion is translucent, then stir in the **tomato paste**, half of the **cherry tomatoes**, and the **water**. Continue to cook for about **3 minutes** or until the tomatoes are soft; season well with **salt** and **pepper** and a pinch of **sugar**.



3a **3** Place the **Lebanese bread** on oven trays and spread with the prepared sauce. Divide the **zucchini**, **fetta**, **basil**, half of the **spinach** and the remaining onion and cherry tomatoes among the bases. Cook for **10-12 minutes** or until crisp.

4 Serve garnished with extra spinach and enjoy!



Did you know? The name ‘onion’ is derived from the Latin word ‘unio’ which means ‘large pearl’.

