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Love Supreme Pizza with Salami & Mozzarella Cheese

Tonight, we're feeling the love with this supreme pizza. There's not much to explain: the crispy base, rich tomato paste and melted Mozzarella cheese will have you making heart eyes already. After all that, the salami, mushrooms and zucchini seal the deal. Kisses all round!

Pantry Items



Wholemeal Pizza
Bases



Tomato Paste



Dried Italian Herbs



Salami



Mushrooms



Mozzarella Cheese



Zucchini



Baby Spinach



Prep: 10 mins

Cook: 15 mins

Total: 25 mins



helping
hands



level 1



nut free

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QTY	Ingredients
3	wholemeal pizza bases
3 sachets	tomato paste
2 tsp	dried Italian herbs
1 packet	salami, sliced into strips
1 punnet	mushrooms, thinly sliced
1 block	mozzarella cheese, grated
2	zucchini, peeled into ribbons
½ bag	baby spinach, washed

 Ingredients features in another recipe

 Pantry Items

 Pre-preparation

Nutrition per serve

Energy	2540	Kj
Protein	30.1	g
Fat, total	20.9	g
-saturated	8.6	g
Carbohydrate	66.5	g
-sugars	6.4	g
Sodium	1060	mg



You will need: chef's knife, chopping board, vegetable peeler and a box grater.

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

2 Lay the **wholemeal pizza bases** on a flat surface. Spread the **tomato paste** evenly over the bases using the back of a spoon. Sprinkle with the **dried Italian herbs**. Place the **salami** and **mushrooms** evenly over the pizzas. Sprinkle bases with grated **mozzarella cheese** and ribbons of **zucchini**. Drizzle with a little olive oil.

3 Place the pizzas directly onto the wire racks (this helps the bases crisp up) in the oven and cook for **10-12 minutes**, or until the cheese has melted and the zucchini is lightly toasted.

4 Serve the pizzas with a side of **baby spinach** drizzled with a little olive oil.



Did you know? NASA is developing 3D printers that will be able to print pizzas for astronauts on long space missions.

