



# KIDS' MAKE & TAKE PITA PIZZAS

with Apple Slices, Carrot Sticks, Trail Mix & Waffle Strips



## INGREDIENTS

3 SERVINGS | 6 SERVINGS



2 | 4

Pitas  
Contains: Sesame, Wheat



2.5 oz | 5 oz  
Marinara Sauce



1 Cup | 2 Cups  
Mozzarella Cheese  
Contains: Milk



9 oz | 18 oz  
Carrots



1 | 2  
Apple



1 oz | 2 oz  
Dried Apricots



1 oz | 2 oz  
Dried Cranberries



3 oz | 6 oz  
Semisweet  
Chocolate Chips  
Contains: Soy

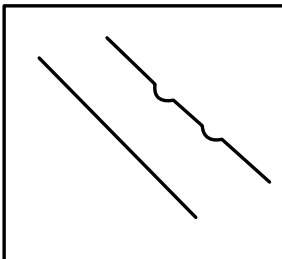
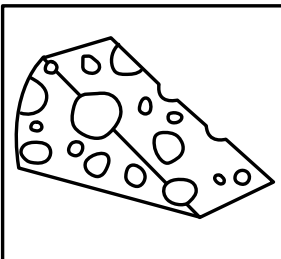


1 | 2  
Belgian Waffle  
Contains: Eggs, Milk, Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

## DRAW THE CHEESE!



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 680



# HELLO FRESH



## HELLO

### MAKE AND TAKE

A filling, homemade lunchbox fave, ready to pack in 15 minutes!

### SAVE IT FOR LATER

To reheat the pita pizzas, preheat toaster oven (or oven) to 350 degrees. Toast until pizzas are warmed through, 4-5 minutes.

### BUST OUT

- Baking sheet
- Small bowl
- Peeler
- Cooking oil (1 tsp | 1 tsp)

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### 1 ASSEMBLE & BAKE PIZZAS

- Adjust rack to middle position and preheat oven to low broil. **Wash and dry produce.**
- Place **pitas** on a **lightly oiled** baking sheet. Divide **marinara** between pitas and spread out in an even layer. Top with **mozzarella**.
- Bake **pita pizzas** on middle rack until pita edges are golden brown and cheese melts, 4-5 minutes.



### 3 CUT PIZZAS

- Let **pita pizzas** cool, 2-3 minutes.
- Cut pizzas into six slices each.



### 2 PREP

- Trim, peel, and cut **carrots** into sticks (**like fries; ours were 3 inches long and 1/8 inch thick**).
- Halve, core, and thinly slice or dice **apple**.
- In a small bowl, combine **dried apricots, dried cranberries, and chocolate chips**.
- Cut **waffle** into 1-inch strips.



### 4 SERVE OR STASH LUNCH

- **To serve:** Divide **pita pizzas** between plates and serve with **carrot sticks, apple slices, trail mix, and waffle strips** on the side.
- **To stash:** Let pizzas cool completely before packing for lunch. Refrigerate everything in separate containers until ready to pack. Refrigerate any leftovers in an airtight container.