



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

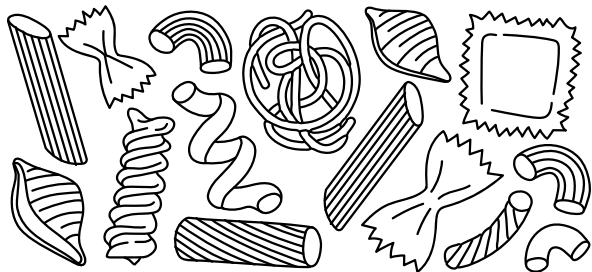
Contains: Eggs, Milk, Wheat



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



FIND THE MATCH



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 690



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 heated 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.