



KIDS' MAKE & TAKE PEPPERONI PITA PIZZAS

with Carrots, Cucumber, Grapes & Ranch



INGREDIENTS

3 PERSON | 6 PERSON



2 | 4
Pitas

Contains: Sesame, Wheat



2.5 oz | 5 oz
Marinara Sauce



3.5 oz | 7 oz
Pepperoni



½ Cup | 1 Cup
Italian Cheese Blend
Contains: Milk



6 oz | 12 oz
Carrots



1 | 2
Mini Cucumber



4.5 oz | 9 oz
Red Grapes



1.5 oz | 3 oz
Buttermilk Ranch Dressing
Contains: Eggs, Milk



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



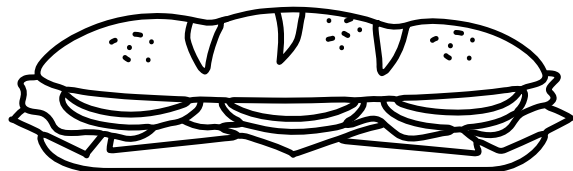
SANDWICH WORD SCRAMBLE

UYRKTE _____ ECHSEE _____

EUTTECL _____ IMAASL _____

TTAOMO _____ ATDMSUR _____

NNIOO _____ NMOAIASYEN _____



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 530



HELLO FRESH



HELLO

MAKE AND TAKE

A wholesome homemade lunch, ready in just 15 minutes, to enjoy right away or pack for later!

SAVE IT FOR LATER

Reheat the pita pizzas in a 350-degree toaster oven (or oven) until heated through, 4-5 minutes.



BUST OUT

- Baking sheet
- 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 as much **pepperoni** as you like. Sprinkle with **Italian cheese blend**.
- Bake **pita pizzas** on middle rack until pita edges are golden brown and cheese melts, 4-5 minutes.



3 CUT PIZZAS

- Let **pepperoni pita pizzas** cool, 2-3 minutes.
- Cut pizzas into six slices each.
- Drizzle pizzas with as much **dressing** as you like.



2 PREP

- Trim, peel, and cut **carrots** into sticks (like fries; ours were **3 inches long and 1/8 inch thick**).
- Trim and thinly slice **cucumber** into rounds.
- Halve **grapes** if desired.



4 SERVE OR STASH LUNCH

- **To serve:** Divide **pepperoni pita pizzas** between plates and serve with **carrot sticks, cucumber rounds, grapes,** and any **remaining dressing** 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.