



PEPPERONI & CARAMELIZED ONION PITZA BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Long Green
Pepper



6 oz | 12 oz
Carrots



5 oz | 10 oz
Marinara Sauce



2 tsp | 4 tsp
Garlic Powder



4 | 8
Pitas
Contains: Sesame,
Wheat



1 Cup | 2 Cups
Mozzarella Cheese
Contains: Milk



3.5 oz | 7 oz
Pepperoni



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



1 tsp | 2 tsp
Chili Flakes



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HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



4 oz | 8 oz
Button Mushrooms

Calories: 1160



9 oz | 18 oz
Italian Pork
Sausage

Calories: 1560



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1150



HELLO

BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can layer on sautéed mushrooms and/or pork sausage!

SPICE, SPICE, BABY

Our long green pepper is milder than a jalapeño, with a deep, earthy flavor. Give it a taste. If it's too spicy, remove the ribs and seeds (where much of the heat lives!).

BUST OUT

- Medium pan
 - Baking sheet
 - Peeler
 - Large pan
 - Medium bowl
- Kosher salt
 - Black pepper
 - Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp)
 - Sugar (1 tsp | 2 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 START PREP

- Adjust rack to middle position (**top and middle positions for 4 servings**) and preheat oven to low broil. **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**.
- Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced).



4 BUILD BAR & PIZAS

- Place **pitas** on a **lightly oiled** baking sheet (divide between two baking sheets for 4 servings). Evenly spread **sauce** over pitas.
- Place **mozzarella**, **diced green pepper**, **caramelized onion**, and **pepperoni** in separate serving vessels. Arrange sauce-topped pitas and toppings family style for everyone to build their own pizzas. (You'll broil the pizzas in the next step!)

- Arrange **mushrooms and caramelized onion** alongside other **pizza toppings**.
- Arrange **sausage** alongside other **pizza toppings**.



2 CARAMELIZE ONION

- Heat a **large drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 3-5 minutes.
- Add **1 tsp sugar** (2 tsp for 4 servings) and a **splash of water**; cook, stirring occasionally, until caramelized, 2-3 minutes more. Season with **salt** and **pepper**. **TIP: If you added any other items to your meal (apps, sides, and/or desserts), you can get started on them now!**

- After **onion** has cooked 3 minutes, add **mushrooms** to pan. Cook through remainder of step as instructed.



5 BROIL PIZAS

- Broil **pizzas** on middle rack until cheese melts and edges are golden brown, 4-5 minutes. (For 4 servings, broil pizzas on top and middle racks, swapping rack positions halfway through.) Transfer to a cutting board.



3 FINISH PREP & MIX SAUCE

- Meanwhile, trim, peel, and cut **carrots** into sticks (like fries; ours were 3 inches long and 1/2 inch thick). Core, deseed, and dice **half the green pepper** into 1/4-inch pieces; cut remaining green pepper into 1/4-inch strips.
- In a medium bowl, combine **marinara** and **half the garlic powder** (reserve remaining garlic powder for serving). Taste and season with **salt** and **pepper**.

- Remove **sausage*** from casing if necessary; discard casing. In a large pan, heat a **drizzle of oil** over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



6 FINISH & SERVE

- When cool enough to handle, cut **pizzas** into wedges. Divide between plates.
- Place **green pepper strips**, **chili flakes**, and **remaining garlic powder** in separate serving bowls. Serve alongside pizzas, with **carrots** and **ranch dressing** on the side for dipping.

*Pork Sausage is fully cooked when internal temperature reaches 160°.