



HOMEMADE SALAMI & MOZZ FOCACCIA PIZZA

with Mixed Green Balsamic Salad

INGREDIENTS

2 PERSON | 4 PERSON



2 Cups | 4 Cups
Flour
Contains: Wheat



1 | 2
Instant Yeast



1 tsp | 2 tsp
Garlic Powder



1 Cup | 2 Cups
Mozzarella Cheese
Contains: Milk



2½ oz | 5 oz
Marinara Sauce



2 oz | 4 oz
Pesto
Contains: Milk



2 oz | 4 oz
Diced Salami



1 | 2
Tomato



2 oz | 4 oz
Mixed Greens



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



1.5 oz | 3 oz
Creamy Balsamic Dressing
Contains: Eggs



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HELLO

FOCACCIA PIZZA

Mix, rise, stretch, and bake your own focaccia dough for soft, chewy homemade pizza at home!



PREP: 15 MIN | COOK: 180 MIN | CALORIES: 1210



DIMPLY DELICIOUS

In Step 4, you'll "dimple" the dough's surface with your fingertips to give the focaccia its iconic look. When the olive oil pools into those divots, they'll turn deliciously crisp and golden brown in the oven.

BUST OUT

- Large bowl
- Whisk
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 3 TBSP)
- Sugar (1 tsp | 2 tsp)
- Baking dish
- Medium bowl

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.

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1 START DOUGH

- Wash and dry produce.
- In a large bowl, whisk together **flour**, **yeast**, **garlic powder**, **1 tsp sugar**, **½ TBSP salt**, and a **pinch of pepper** until evenly combined, about 20 seconds (**use 2 tsp sugar and 1 TBSP salt for 4 servings**).
- Add **1 cup warm water** (2 cups for 4). (**TIP: For the perfect temperature to help activate the yeast, microwave ½ cup water until steaming, 1-2 minutes, then add ½ cup cold tap water.**) Stir until water has absorbed and dough is sticky, about 30 seconds.



4 BAKE FOCACCIA PIZZA

- Once dough has rested 30 minutes, drizzle **olive oil** over the top of **dough**. Gently press your fingertips into dough to create divots.
- Evenly sprinkle dough with **mozzarella cheese**. Dollop **marinara** and **pesto** over cheese. Sprinkle with **diced salami** and top with **tomato**. Season with **salt** and **pepper**.
- Transfer to oven and bake on middle rack until top and sides are golden brown, puffed, and cooked through, 25-30 minutes.



2 PROOF DOUGH

- Drizzle **2 tsp olive oil** over the top of **dough**. Gently fold dough a few times to evenly coat in oil.
- Cover bowl with a kitchen towel and set aside until dough is almost doubled in size, about 1 hour. **TIP: Dough will proof best in a warm location, such as on top of the fridge or on a counter away from drafts.**



5 MAKE SALAD

- Meanwhile, in a medium bowl, combine **mixed greens** and **creamy balsamic dressing**; toss to evenly coat. Top **salad** with **almonds**.



3 REST DOUGH & FINISH PREP

- Once dough has doubled in size, drizzle **1 TBSP olive oil** in an 8-by-8-inch baking dish (**for 4 servings, use 2 TBSP olive oil and a 9-by-13-inch baking dish**).
- Transfer **dough** to prepared baking dish and gently press and stretch to edges of dish. Cover with a kitchen towel and let rest for 30 minutes.
- Adjust rack to middle position and preheat oven to 425 degrees.
- Thinly slice **tomato** into rounds.



6 FINISH & SERVE

- Cut **focaccia pizza** into four pieces (**eight pieces for 4 servings**).
- Serve focaccia pizza with **salad** on the side. **TIP: If you have some on hand, top focaccia pizza with crushed red pepper flakes or hot honey to taste!**