



Margherita Pizza

with Garlic Butter and Cucumber Carrot Salad



Hands-on: 20 mins
Ready in: 30 mins

Personally, we thought there was very little to be done to improve the traditional pizza. But then our recipe developers came up with the idea of garlic butter to add even more flavour. We're nominating them for a Nobel prize!



Make your own
garlic butter



Mozzarella Cheese



Cheddar Cheese



Wholemeal Pizza Bases



Tomato Paste



Dried Oregano



Parsley



Garlic



Cucumber



Carrot



Mixed Salad Leaves



Basil

Pantry Staples



Butter



Balsamic Vinegar



Honey



Olive Oil

BEFORE YOU START

You will need: **chef's knife**, **chopping board**, **grater**, **two small bowls**, **spoon**, **garlic crusher** and **large bowl**. Let's start cooking the **Margherita Pizza with Garlic Butter and Cucumber Carrot Salad**



1 GET PREPPED

Remove the **butter** from the fridge (to soften slightly). Preheat the oven to **200°C/180°C fan-forced**. Chop the **Mozzarella cheese** into 1 cm squares. Grate the **Cheddar cheese**.



2 MAKE THE PIZZAS

Lay the **wholemeal pizza bases** on a flat surface rough side down. Mix the **tomato paste** with **1/2** the **balsamic vinegar** and the **dried oregano** in a small bowl. Spread the tomato paste mixture across the bases evenly using the back of a spoon. Sprinkle over the **Mozzarella cheese** chunks and grated **Cheddar cheese**. Place two of the pizzas (or the three if you have room!) in the oven directly onto the wire racks and cook for **8-10 minutes**, or until the cheese is melted and golden. Repeat with the remaining pizza (if required).



4 PREPARE THE VEGGIES

Finely slice the **cucumber**. Grate the **carrot**.



5 TOSS THE SALAD TOGETHER

In a large bowl combine the **honey**, **olive oil** and **remaining balsamic vinegar**. Season with **salt** and **pepper** and mix well. Add the **mixed salad leaves**, **cucumber** and **carrot** and toss to coat in the dressing.



3 MAKE THE GARLIC BUTTER

To make the garlic butter, finely chop the **parsley** leaves. Peel and crush the **garlic**. In a second small bowl combine the **butter**, **parsley** and **garlic** and stir until smooth. Season with **salt** and **pepper** and mix well.

TIP: If your butter is too hard, microwave for **10 seconds** before using.

4-5 PEOPLE INGREDIENTS

	4-5P
butter*	1/4 cup
Mozzarella cheese	1 block (150 g)
Cheddar cheese	1 block (100 g)
wholemeal pizza bases	3
tomato paste	3 sachets (6 tbs)
balsamic vinegar*	1 tbs
dried oregano	1 sachet (2 tsp)
parsley	1 bunch
garlic	1/2 clove
cucumber	2
carrot	1
honey*	1 tsp
olive oil*	1 tbs
mixed salad leaves	1 bag
basil	1 bunch

*Pantry items | Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3350kJ (800Cal)	809kJ (193Cal)
Protein (g)	33.2g	8.0g
Fat, total (g)	37.2g	9.0g
- saturated (g)	21.1g	5.1g
Carbohydrate (g)	78.5g	19.0g
- sugars (g)	14.1g	3.4g
Sodium (mg)	1520mg	366mg



6 SERVE UP

Pick the **basil** leaves and sprinkle over the Margherita pizza. Slice the pizza into wedges. Serve the cucumber carrot salad on the side. Dollop the pizza with garlic butter or dip in the crusts!

Enjoy!

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