



AUG  
2016

## Personal Pizzas

with Prosciutto, Artichokes, and Fresh Mozzarella

Our family-friendly pizza recipe is guaranteed to get your kids (even the picky eaters!) into the kitchen and excited about what's cooking. After all, who doesn't love a pizza party? Your little helpers can salt the marinara sauce, stretch the dough, and load on ALL the toppings they want.



**Prep:** 15 min  
**Total:** 35 min



level 1



nut  
free



Pizza  
Dough



Crushed  
Tomatoes



Prosciutto



Fresh Mozzarella  
Cheese



Italian  
Seasoning



Garlic



Red  
Onion



Artichokes

## Ingredients

		4 People
Pizza Dough	1)	2
Crushed Tomatoes		1 Box
Prosciutto		4 oz
Fresh Mozzarella Cheese	2)	8 oz
Italian Seasoning		1 t
Garlic		2 Cloves
Red Onion		1
Artichokes	3)	2 Jars
Sugar*		½ t
Olive Oil*		4 t

\*Not Included

## Allergens

1) Wheat

2) Milk

3) Soy

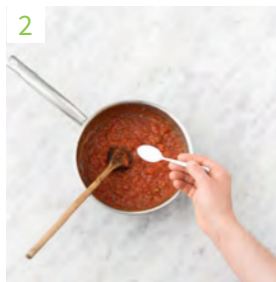
## Tools

Large pan, 2 Baking sheets, Strainer

Ruler

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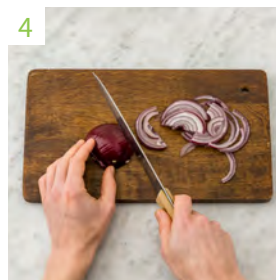
**Nutrition per person** Calories: 735 cal | Fat: 29 g | Sat. Fat: 8 g | Protein: 36 g | Carbs: 92 g | Sugar: 12 g | Sodium: 2468 mg | Fiber: 8 g



**1 Prep: Wash and dry all produce.** Preheat the oven to 450 degrees. Take the **dough** out of the fridge to allow it to come to room temperature. Mince the **garlic**.



**2 Make the marinara:** Heat a drizzle of **olive oil** in a large pan over medium heat. Add the **garlic** and **Italian seasoning**. Cook 30 seconds, until fragrant. Add the **crushed tomatoes** and **½ teaspoon sugar** to the pan. Season generously with **salt** and **pepper**. Reduce heat to low and let simmer until you're ready to top the pizza.



**3 Par-bake the dough:** Divide the ball of **dough** in half. Using your hands, stretch each half into a ¼-inch thick circle. You may need to continually stretch the **dough** in order to get it thin enough. Place the dough onto a 2 lightly oiled baking sheets. Place in the oven for 6-8 minutes, until lightly golden brown on the edges. **TIP:** If you have a rolling pin or wine bottle, you can use it to help roll out the dough on a lightly floured surface.



**4 Prep the toppings:** Halve, peel, and thinly slice the **onion**. Slice the **prosciutto** into ½-inch strips. Drain and roughly chop the **artichokes**. Tear the **mozzarella** into small pieces.

**5 Top the pizzas:** Heat broiler to high or oven to 500 degrees. Now for the fun part! Each person gets to build their own **pizza**. Spread the crust with **marinara** and sprinkle with **mozzarella**. Add as much or as little of the **toppings** as you like. **TIP:** For the adults, go gourmet with all the toppings. For picky kids, keep it simple.

**6 Finish the pizzas:** Working one at a time, place each baking sheet under the broiler for 3-5 minutes, or until the **cheese** is melted and crust is slightly charred. Finish with a drizzle of **olive oil**, if desired. Cut into slices and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

