
Ham and Tomato Pizzas

with Spinach and Mozzarella



20-30min



4 Portions

DIY pizza night is always fun! Round up the family and get creative with this tasty flavour-filled recipe - bellissimo!

What we send

- basil
- baby spinach leaves
- pizza base ^{1,7}
- leg ham
- tomato paste
- parmesan ⁷
- mozzarella ⁷
- garlic

What you'll require

- balsamic vinegar ¹⁷
- olive oil
- salt

Utensils

- baking paper

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

If there is enough space in the oven, bake 2 pizzas at a time. Start with the kids' pizzas so they cool down slightly while the adults' pizzas are in the oven.

Allergens

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 730kcal, Fat 45.5g, Carbs 43.3g, Proteins 37.4g



1. Prepare ingredients

Preheat oven to 230C. Place 2 large oven trays in the oven upside down. Crush or finely chop the **garlic**. Thinly slice the **mozzarella**. Grate the **parmesan**.



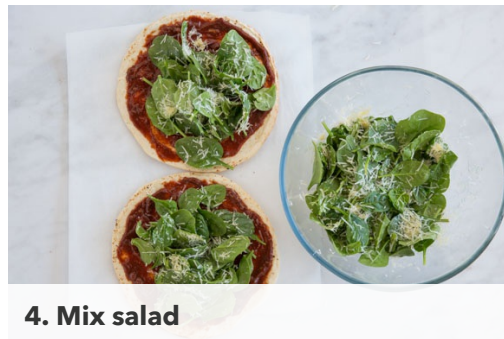
2. Make sauce

Combine the **tomato paste**, **garlic**, 1½ tbs **oil** and 1 tbs **balsamic vinegar** in a bowl and season with **salt**.



3. Spread sauce

Cut 4 large pieces of baking paper for the **pizza bases**, Lay the pizza bases on top of the baking paper and spread **tomato paste mixture** over the 4 bases.



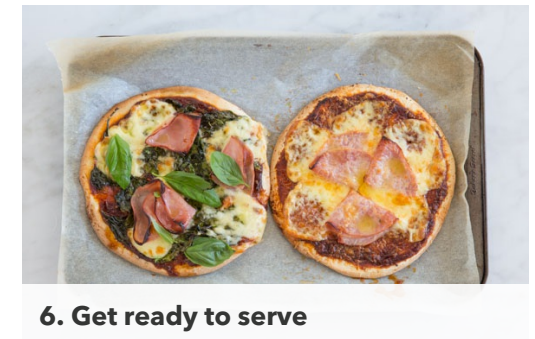
4. Mix salad

Combine the **spinach**, **parmesan** and 2 tbs **oil** and season with **salt**. Scatter over 2 bases for the adults.



5. Top with ham and cheese

Top all 4 **bases** with the **ham** and **mozzarella**.



6. Get ready to serve

Place kids' pizzas on the preheated oven trays and bake for 10 mins or until the cheese is melted. Set aside and bake spinach pizzas for 10-15 mins until the cheese is melted and the spinach is wilted. Pick the **basil** leaves (discard stems) and scatter over the spinach pizzas.