
Tomato and Capsicum Pizza

with Crunchy Salad



20-30min



4 Portions

Round the family up for a DIY pizza night with this delicious recipe! Ready in just half an hour, it makes for a perfect weeknight meal!

What we send

- basil
- Lettuce, Cos Baby
- button mushrooms
- Lebanese cucumber
- smoked cheddar ⁷
- cherry tomatoes
- pizza sauce
- pizza base ^{1,7}
- red capsicum

What you'll require

- balsamic vinegar ¹⁷
- olive oil

Utensils

- baking paper
- medium frypan

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

Cooking tip

Kitchen scissors make cutting pizza really simple. Bake the kid's pizzas first as it will be too hot for them to eat straight from the oven. Kids can help top pizzas.

Allergens

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

Nutrition per serving

Energy 690kcal, Fat 35.0g, Carbs 72.1g, Proteins 19.9g



1. Prepare ingredients

Preheat oven to 220C. Place 2 oven trays in oven to heat. Discard **capsicum** seeds and membrane and thinly slice. Grate the **cheese**.



2. Cook capsicum

Heat 1 tbs **oil** in a medium frypan over medium heat. Cook the **capsicum** for 2-3 mins until softened.



3. Prepare sauce

Cut the **cherry tomatoes** in half. Thickly slice the **mushrooms**.



4. Prepare pizza bases

Cut 4 sheets of baking paper and place **pizza bases** on paper. Divide **pizza sauce** evenly between the bases, spreading the sauce almost to the edges.



5. Add toppings

Sprinkle with **cheese** and top with **mushrooms, cherry tomatoes** and **capsicum**. Transfer **2 pizza bases** to the hot oven trays, using the baking paper to carry the pizza. Cook for 12-15 mins until cheese has melted, swapping the trays around mid-way through cooking if necessary to ensure even cooking.



6. Prepare salad

Meanwhile, coarsely tear the **lettuce leaves**. Finely chop the **cucumbers**. Place leaves and cucumber in a large bowl with 1 tbs **oil** and 2 tsp **balsamic vinegar**. Season with **salt and pepper** and gently toss to coat. Slice cooked pizzas and serve with **basil** leaves and **salad**. Repeat with remaining 2 pizzas.