



Mixed Mushroom and Truffle Pizza

with DIY Bechamel Sauce and Chives

Deluxe Veggie

45 Minutes



-  Pizza Dough
340 g | 680 g
-  Mixed Mushrooms
400 g | 800 g
-  Cream
56 ml | 113 ml
-  White Cheddar Cheese, shredded
1 cup | 2 cups
-  Arugula and Spinach Mix
56 g | 113 g
-  Baby Tomatoes
113 g | 227 g
-  Chives
7 g | 14 g
-  Cream Sauce Spice Blend
1 tbsp | 2 tbsp
-  Truffle Sea Salt
1 g | 2 g
-  Balsamic Vinegar
1 tbsp | 2 tbsp
-  Shallot
1 | 2

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Stretch dough

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min. Preheat the oven to 450°F.
- Wash and dry all produce.
- Drizzle **1 tsp oil** over **dough**. (NOTE: For 4 ppl, drizzle 1 tsp oil over each piece of dough.)
- With oiled hands, stretch into a rough oval shape on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets.)
- Let **dough** rest in a warm place while you prep **remaining ingredients**.

2



Prep

- Meanwhile, cut or tear **oyster mushrooms** into ½-inch strips.
- Thinly slice **remaining mushrooms**.
- Thinly slice **chives**.
- Peel, then finely chop **shallot**.
- Combine ¼ cup (½ cup) **milk** and **cream** in a measuring cup. Set aside.

3



Cook mushrooms

- Heat a large non-stick pan over medium-high heat (high heat for 4 ppl).
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **mushrooms**. Cook, stirring occasionally, until golden, 5-8 min.
- Remove from heat, then stir in **half the balsamic vinegar** and **half the truffle salt**. Season with **pepper**.
- Transfer **mushrooms** to a plate. Carefully wipe the pan clean with paper towels.

4



Make cream sauce

- Reheat the same pan over medium-low.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **shallots**. Cook, stirring often, until tender, 2-3 min.
- Sprinkle **Cream Sauce Spice Blend** over top, then stir until **shallots** are coated.
- While stirring, gradually add **milk-cream mixture**. Bring to a gentle boil.
- Cook, stirring often, until **sauce** thickens, 1-2 min. (TIP: Sauce should be thick.)
- Remove from heat.

5



Assemble and bake pizza

- With oiled hands, stretch **dough** again into a large oval shape, approx. 10-inch by 15-inch. (NOTE: The dough should now hold its shape.)
- Spread **cream sauce** over **dough**. Sprinkle **cheese** over **sauce**.
- Top with **mushrooms**.
- Bake **pizza** in the **bottom** of the oven until golden-brown and crisp, 16-22 min. (NOTE: For 4 ppl, bake pizzas in the bottom and top of the oven, rotating sheets halfway through.)

6



Finish and serve

- Meanwhile, halve **tomatoes**.
- Combine **remaining vinegar**, **half the chives**, ¼ tsp (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** in a large bowl.
- Add **tomatoes** and **arugula and spinach mix**. Season with **salt** and **pepper**. Just before serving, toss to combine.
- Sprinkle **pizza** with **remaining chives**. Let sit for 3 min.
- Cut **pizza** into slices, then sprinkle as much **remaining truffle salt** over top as desired.
- Divide **pizza** between plates.
- Serve **salad** alongside.