

HELLO FIZZA CON Fungi with Truffle Salt and Cream Sauce

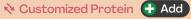
Veggie

50 Minutes



Mild Italian Sausage, uncased 250 g | 500 g









2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫











Baby Spinach



Mushrooms

200 g | 400 g

56 g | 113 g



56 ml | 113 ml



1 | 2



Truffle Sea Salt





1 tbsp | 2 tbsp



Vegetable Broth Concentrate 1 | 2



Garlic, cloves

2 | 4

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. Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, paper towels, parchment paper



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.



Prep

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



Cook mushrooms

🛨 Add | Mild Italian Sausage

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add mushrooms. Cook, stirring occasionally, until golden, 5-6 min.
- Remove from heat, then stir in broth concentrate and half the truffle salt. Season with pepper.
- Transfer **mushrooms** to a plate. Carefully wipe the pan clean with paper towels.



Make cream sauce

- Reheat the same pan over medium-low.
- When the pan is hot, add 1 tbsp (2 tbsp)
 butter, then shallots and garlic. Cook, stirring often, until tender and fragrant, 1-2 min.
- Sprinkle Cream Sauce Spice Blend over top.
 Stir until coated.
- While stirring, gradually add cream mixture.
 Bring to a gentle boil.
- Cook, stirring often, until sauce thickens,
 1-2 min. (TIP: Sauce should be thick.)
- · Remove from heat.
- ** Cook to a minimum internal temperature of 74°C/165°F.



Assemble and bake pizza

- With floured hands, stretch dough again into a large oval shape. (NOTE: The dough should now hold its shape.)
- Spread cream sauce over dough. Sprinkle cheese over sauce.
- Top with **spinach**, then **mushrooms**.
- Bake pizza in the bottom of the oven until golden-brown and crisp, 16-20 min. (NOTE: For 4 ppl, bake pizzas in the bottom and top of the oven, rotating sheets halfway through.)



Finish and serve

- When **pizza** is done, let sit for 2-3 min.
- Cut pizza into slices, then sprinkle as much remaining truffle salt over top as desired.
- Divide **pizza** between plates.

Measurements within steps 1 tbsp (2 tb

oil

3 | Cook mushrooms

🕂 Add | Mild Italian Sausage

If you've opted to add sausage, heat a large non-stick pan over medium-high heat. When hot, add ½ tbsp (1 tbsp) oil, then sausage. Cook, breaking up sausage and stirring often, until sausage is cooked through, 4-6 min.** Carefully wipe pan clean after cooking sausage.