



# MUSHROOM AND CARAMELIZED ONION PIZZETTES

with Baby Arugula Salad

VEGGIE



## HELLO

### NAAN BREAD

Miniature naan is the perfect crispy swap for pizza dough

TIME: 35 MIN



Mini Naan Bread



Cremini Mushrooms



Garlic



Onion, sliced



Chives



Balsamic Vinegar



Ricotta Cheese



Baby Arugula



Cherry Tomatoes

## BUST OUT

- Baking Sheet
- Slotted Spoon
- Small Bowl
- Large Non-Stick Pan
- Measuring Spoons
- Whisk
- Large Bowl
- Salt and Pepper
- Garlic Press
- Olive or Canola Oil

## INGREDIENTS

2-person | 4-person

- Mini Naan Bread 1,2,3 4 | 8
- Cremini Mushrooms 227 g | 454 g
- Garlic 6 g | 12 g
- Onion, sliced 113 g | 227 g
- Chives 7 g | 14 g
- Balsamic Vinegar 9 2 tbsp | 4 tbsp
- Ricotta Cheese 2 100 g | 200 g
- Baby Arugula 56 g | 113 g
- Cherry Tomatoes 113 g | 227 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.



## START STRONG

Preheat your broiler to **high** (to toast naan). Start prepping when the oven comes up to temperature!



**1 PREP**  
**Wash and dry all produce.\***  
Peel, then mince or grate **garlic**. Thinly slice **mushrooms**. Halve **tomatoes**. Finely chop **chives**. In a small bowl, stir together **ricotta** and **half the chives**. Season with **salt** and **pepper**. Set aside.



**2 COOK VEGGIES**  
Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Add **mushrooms**. Cook, stirring occasionally, until softened, 5-6 min. Add **garlic** and **remaining chives**. Cook, stirring often, until fragrant, 1-2 min. Season with **salt** and **pepper**. Remove pan from heat. Add **1 tbsp vinegar** (dbl for 4 ppl). Stir together.



**3 TOAST NAAN**  
Meanwhile, on a baking sheet, arrange **naan**. (**NOTE:** It's ok if they overlap!) Toast, in **middle** of oven, until tops are golden-brown, 2-3 min. Flip, and return to oven, until bottoms are golden-brown, 1-3 min. (**NOTE:** For 4 ppl, broil naan in two batches.)



**4 ASSEMBLE PIZZETTES**  
Meanwhile, in a large bowl, whisk together **remaining vinegar** and **2 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Add **arugula** and **tomatoes**. Toss together. Divide **ricotta mixture** between **toasted naans**. Using a slotted spoon, divide **mushroom mixture** over **ricotta**.



**5 FINISH AND SERVE**  
Divide **pizettes** between plates and top with **half the arugula mixture**, if desired. Serve **remaining arugula mixture** alongside **pizettes**.

## SNAPSHOT!

These savoury mushroom and onion pizettes are ready for their close up!

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