



Serrano Ham and Cheese Pizza

with tomato and charred mushrooms

Family Quick Cook 20-25 mins

6



Serrano Ham



Mushrooms



Passata



Grated Cheese



Tomato



Pizza Base

Pantry Items: Salt, Pepper, Sugar

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper

Ingredients

	2P	4P
Serrano Ham	65 g	130 g
Mushrooms	125 g	250 g
Passata	1 pack	2 packs
Grated Cheese	100 g	200 g
Tomato	1 unit	2 units
Pizza Base	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	476 g	100 g
Energy (kJ/kcal)	3493.6 kJ/ 835 kcal	734 kJ/ 175.4 kcal
Fat (g)	30.7 g	6.4 g
Sat. Fat (g)	15.5 g	3.3 g
Carbohydrate (g)	103.4 g	21.7 g
Sugars (g)	14.1 g	3 g
Protein (g)	35.6 g	7.5 g
Salt (g)	3.6 g	0.8 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to rate this recipe.

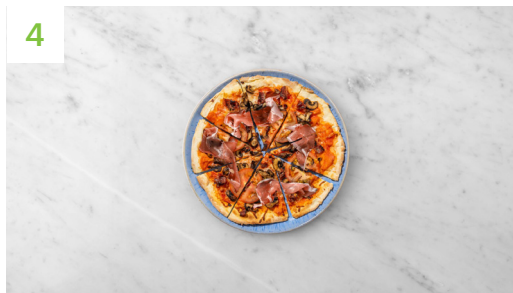


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Char the Mushrooms

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Thinly slice the **tomato**. Thinly slice the **mushrooms**.
- Place a large pan over high heat (no oil).
- Once hot, add the **mushrooms** and cook until charred, 3-4 mins, shifting occasionally.
- Once cooked, season lightly with **salt** and **pepper** then transfer to a bowl.



Finish and Serve

- Remove the pizzas from the oven and cut into slices.
- Top with the sliced **tomato**.

Enjoy!



Prep the Pizzas

- In a small bowl, mix together the **passata** and ½ tbsp **sugar** (double for 4p).
- Season to taste with **salt**, **pepper** and **sugar**. You've made your base sauce!
- Use a spoon to spread the sauce over each of the **pizza bases**, leaving a 1cm border around the edge (for the crust).
- Scatter the **cheese** over the top.



Bake the Pizzas

- Top the pizzas with the charred **mushrooms** and **Serrano** slices.
- Carefully pop your pizzas onto a lined baking tray.
- Bake in the oven until the **cheese** has melted and is bubbling, 10-14 mins.