



# Mozzarella and Courgette Pizza

with rocket and crushed pepper topping

Family Veggie 15-20 mins

9



Pizza Base



Passata



Grated Cheese



Courgette



Mozzarella



Rocket

Pantry Items: Sugar, Salt, Oil, Pepper

## 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
Pizza Base	2 units	4 units
Passata	1 pack	2 packs
Grated Cheese	50 g	100 g
Courgette	1 unit	2 units
Mozzarella	125 g	250 g
Rocket	40 g	80 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	505.5 g	100 g
Energy (kJ/kcal)	3372.3 kJ/ 806 kcal	667.1 kJ/ 159.4 kcal
Fat (g)	27.5 g	5.4 g
Sat. Fat (g)	14.9 g	2.9 g
Carbohydrate (g)	103.9 g	20.6 g
Sugars (g)	15 g	3 g
Protein (g)	35.5 g	7 g
Salt (g)	3.4 g	0.7 g

*Nutrition for uncooked ingredients based on 2 person recipe.*

## 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.

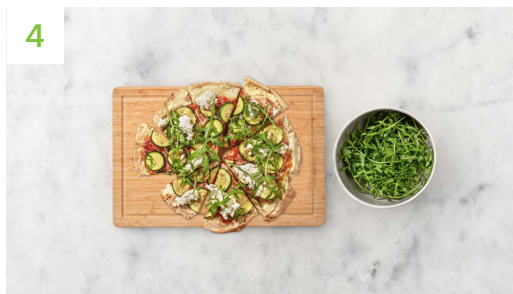


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## Char the Courgette

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Trim the **courgette** and slice into 1cm rounds.
- Place a large pan over high heat (without oil).
- When hot, add the **courgette** rounds and cook until charred, 3-4 mins. Turn only every couple of mins so they pick up a nice colour.
- Once cooked, season with **salt** and **pepper** and transfer to a bowl.



## Finish and Serve

- When the pizzas are ready, remove from the oven.
- Tear the **mozzarella** into pieces and scatter it over the top.
- Garnish with the dressed leaves, **pepper**, a drizzle of **oil** and **salt**.
- Cut into slices and serve any remaining salad alongside.

## Enjoy!



## Make the Sauce

- In a small bowl, mix together the **passata** and ½ tbsp **sugar** (double for 4p).
- Season with **salt** and **pepper**. You've made your base sauce!



## Cook the Pizza

- Use a spoon to spread the sauce over the **pizza bases**, leaving room for the crust
- Scatter the **grated cheese** over the sauce.
- Top with the charred **courgette** rounds.
- Carefully pop your **pizza bases** onto a lined baking tray and bake in the oven until the **cheese** is melted and bubbling, 10-14 mins.
- Just before the pizzas are done, toss the **salad leaves** with a drizzle of **oil**, **salt** and **pepper**.