



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### PRODUCT SPOTLIGHT: TOMATOES

Tomatoes are actually fruits, and they come in all the colours of the rainbow, from red to black to purple! In fact, there are over ten thousand varieties around the world. Here, we use them as a tasty and healthy pizza topping, because tomatoes taste excellent when baked.



## 4. PESTO CHICKEN PIZZA

Pizza? Yes please... Pesto chicken pizza? YES PLEASE!

Enjoy this pesto chicken pizza topped with fresh salad and save any leftovers for lunch!

 30 Minutes

 4 Servings

## FROM YOUR BOX

CHICKEN TENDERLOINS	300g
TOMATOES	2
COURGETTES	2
GREEN OLIVES	1 jar (142g)
PHILADELPHIA CHEESE	1/3 packet (80g) *
BASIL	1 packet (20g)
GARLIC CLOVE	1
PIZZA BASES	4-pack
PIZZA SAUCE	2 sachets
FESTIVAL LETTUCE	1/2 *

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, balsamic vinegar

## KEY UTENSILS

frypan, 2 oven trays (or bake in batches), stick mixer

## NOTES

Add a handful of nuts (e.g. almonds or pine nuts) to the pesto if you wish.

For a fun family activity, have the kids assemble their own pizzas, creating smiley faces, animals or other creative designs using the toppings.

**No gluten option - pizza bases are replaced with GF bases.**



### 1. COOK THE CHICKEN

Set oven to 220°C.

Heat a frypan over medium-high heat with **oil**. Season chicken with **salt and pepper**, cook for 4-5 minutes each side or until cooked through. Remove from pan.



### 2. PREPARE THE TOPPINGS

Slice tomatoes and ribbon (or thinly slice) courgettes. Halve olives and roughly chop 1/3 packet Philadelphia cheese. Make a pesto by roughly chopping basil and garlic, blend with **2 tbsp olive oil**, **salt and pepper** (see notes). Slice chicken and mix with pesto.



### 3. CONSTRUCT THE PIZZAS

Place pizza bases on lined oven trays. Spread pizza sauce over bases and top with chicken, fresh ingredients and cheese (see notes).



### 4. COOK THE PIZZAS

Cook pizzas for 5-10 minutes until bases are crispy and toppings warmed through.



### 5. DRESS THE SALAD

Wash and tear lettuce. Dress with **1/2 tbsp olive oil and 1 tbsp balsamic vinegar**.



### 6. FINISH AND PLATE

Serve pizzas at the table topped with dressed lettuce.

How did the cooking go? We'd love to know - help us by sharing your thoughts!  
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

