



Product Spotlight: Tomato

Did you know that tomatoes come in many different colours, from yellow to purple and many shades in between! There are even stripy ones!



Big Slice Ham & Mozzarella Pizzas

Family style pizzas using Planet St Bakery's crispy thin bases, topped with ham, capsicum and tomato, served alongside a creamy coleslaw.



20 minutes



Pork



4/6 servings

Customise it!

Cut the bases in halves and let everyone assemble their own with their favourite toppings! Sliced mushrooms, olives, pineapple, red onion or fresh basil can be added!

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	44g	36g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
GREEN CAPSICUM	1	1
TOMATO	1	2
SLICED HAM	200g	200g
MOZZARELLA CHEESE	125g	2 x 125g
SQUARE PIZZA BASES	2-pack	2 x 2-pack
PIZZA PASTE	2 sachets	4 sachets
COLESLAW	500g	500g
AIOLI	2 sachets	2 sachets

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

2 oven trays

NOTES

You can add sliced apple, red or spring onion, fresh capsicum or chopped herb to the slaw.

No gluten option - square pizza bases are replaced with GF pizza bases + 1 (extra) sachet pizza paste.



1. PREPARE THE TOPPINGS

Set oven to 250°C.

Slice or dice **capsicum** and **tomato**. Roughly tear **ham**. Drain and tear **mozzarella cheese**.



2. PREPARE THE PIZZA BASES

Place **pizza bases** on oven trays. Spread each with **tomato paste** (1 sachet per base).



3. ASSEMBLE PIZZAS & BAKE

Assemble **pizzas** with even amounts of **toppings**. Cook in the oven for 7-8 minutes, or until **cheese** is golden and melted.



4. PREPARE THE SLAW

Combine **coleslaw** with **aioli** (see notes). Season with **salt and pepper** to taste.



5. FINISH AND SERVE

Slice **pizzas** into quarters and serve with a side of **coleslaw**.



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