

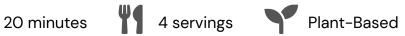


# Mushroom and Artichoke Pizza

A quick and easy pizza, packed with beautiful ingredients and finished with peppery watercress and a homemade cashew aioli drizzle.







# Spice it up!

Add a sprinkle of your favourite dried (or fresh) herb before cooking for extra flavour. Use up any extra toppings you may have in the fridge, olives, roasted capsicums, or capers. The list is endless!

TOTAL FAT CARBOHYDRATES

18g

26g

#### FROM YOUR BOX

| CASHEW MIX *      | 1 packet (80g) |
|-------------------|----------------|
| MUSHROOMS         | 200g           |
| SHALLOTS          | 2              |
| GREEN CAPSICUM    | 1              |
| TINNED ARTICHOKES | 400g           |
| PIZZA BASES       | 4              |
| PIZZA PASTE       | 2 sachets      |
| WATERCRESS        | 1 sleeve       |
|                   |                |

#### FROM YOUR PANTRY

olive oil, salt, pepper, apple cider vinegar (or vinegar of choice)

#### **KEY UTENSILS**

kettle, oven tray, stick mixer or small processor

#### **NOTES**

\*Ingredients: raw cashews, nutritional yeast, garlic granules

If you have a pizza stone or oven, use this to cook the pizzas.



## 1. SOAK CASHEW MIX

Set oven to 250°C. Boil the kettle.

Tip the cashew mix into a jug and pour over 1/2 cup boiling water. Leave to the side for 10 minutes.



## 2. PREPARE THE TOPPINGS

Slice mushrooms, shallots, capsicum and drained artichokes. Keep separate on a plate.



#### 3. MAKE THE PIZZA

Place pizza bases on a lined oven tray (see notes). Spread with pizza paste. Divide toppings over the bases evenly and place into oven for 5-8 minutes or until pizzas are cooked through.



# 4. BLEND THE SAUCE

Add 1/2 tbsp vinegar to jug and blend with a stick mixer or small blender to a smooth consistency. Season with salt and pepper.



# 5. DRESS THE WATERCRESS

In a bowl whisk together 1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper. Break up watercress into bowl and toss with dressing.



#### 6. FINISH AND SERVE

Drizzle pizzas with sauce and top with dressed watercress. Slice and take to the table.



