

SEE  
NOTES FOR  
VEGETARIAN  
INSTRUCTIONS



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Spelt Pizza Bases

Baked fresh and from scratch without any added preservatives, sugar, egg or dairy, we love these spelt pizza bases from local bakery Breadcraft! Suitable to freeze.



## 1 Red Pesto Chicken Pizzas

Have fun with the family assembling pizzas together! Delicious spelt pizza bases made fresh locally, topped with red pesto, chicken, colourful veggies and melty mozzarella cheese!

 20 minutes

 2 servings




 Chicken

10 December 2021

## Pizzeria at home!

*Use a pizza stone in the oven, if you have one! You can also cook them in a pizza oven or a BBQ with a lid. Feel free to add any other toppings like fresh chilli or fresh basil.*

## FROM YOUR BOX

COURGETTES	2
SHALLOT	1
YELLOW CAPSICUM	1
CHEDDAR CHEESE	1 packet
COOKED CHICKEN BREAST 	1 packet
SPELT PIZZA BASES	2-pack
RED PESTO	2 sachets
BABY SPINACH AND ROCKET	1 bag (60g)
 CAPERS	1 jar
 SLICED MUSHROOMS	1 punnet

## FROM YOUR PANTRY


white wine vinegar, olive oil

## KEY UTENSILS

oven tray

## NOTES

No gluten option – spelt pizza bases are replaced with GF pizza bases.

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.


If you have any leftover mushrooms you can save it for the Thai noodle salad dish!



### 1. PREPARE THE TOPPINGS

Set oven to 250°C.

Ribbon or slice courgettes. Slice shallot and capsicum. Grate cheddar cheese. Set aside with chicken.

 **VEG OPTION** – Prepare vegetables as above. Drain capers. Set aside with sliced mushrooms (use to taste).



### 2. PREPARE THE BASES

Line an oven tray and arrange pizza bases on top. Spread each pizza base with even amounts of pesto.



### 3. ASSEMBLE THE TOPPINGS

Assemble the pizzas to your liking with all the prepared ingredients.

Cook for 6–8 minutes in the oven until cheese is melted.



### 4. DRESS THE LEAVES

Meanwhile, toss the spinach and rocket leaves with 1 tsp vinegar and 1/2 tbsp olive oil.



### 5. FINISH AND SERVE

Slice pizzas and top with leaves to serve. Toss any remaining toppings with leaves to make a side salad.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

