



Portobello Mushroom Pizza with Garlic Sweet Potato Wedges and Salad

Savor the robust flavors of our Portobello Mushroom Pizza. Indulge in the richness of the mushrooms, complemented by the bold and savory notes of red pesto-infused tomato sauce, olives, and sweetcorn. Balanced with nutritious sweet potato wedges seasoned with garlic, and a crisp mixed salad, this dish offers a wholesome combination of flavors and textures, making it a delightful and satisfying culinary experience.

Nutritional Info

Calories: 575.5 kcal
Carbohydrates: 61.5 g
Protein: 21.5 g
Fat: 30 g

Ingredients

- Portobello Mushroom
- Sweet Potato
- Mixed leaves
- Garlic Powder
- Mozzarella
- Shallot
- Black Olives
- Sweetcorn
- Tomato pesto
- Chopped Tomatoes

Your Pantry

- Olive Oil
- Salt & Pepper

Allergens

Dairy (Cheese)

Nuts (Cashews in pesto)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) Preheat the oven to 200°C

2) Prepare the vegetables

Remove the stalks from the mushrooms and discard. Wash the sweet potatoes and cut in half and then into slim wedges (you can choose to peel them or not depending on preference). Peel, half, and thinly slice the shallot. Cut the olives in half lengthways.

3) Make the sweet potato wedges

Toss the sweet potatoes in a good drizzle of olive oil then season with the garlic powder, salt, and pepper. Scatter over a baking tray and place in the oven 30 minutes, tossing half way through.

4) Make the pizza sauce

Mix the red pesto with the chopped tomatoes and set aside.

5) Make the mushrooms

Turn the mushrooms upside down so the darker side is facing up. Drizzle a little oil over and spread over using the back of a spoon. Season with salt and pepper then spoon over the pizza sauce. Sprinkle over the olives, sweetcorn, and shallot and cover with the mozzarella. Carefully place them on a lined baking tray, and place them in the oven for 8-10 minutes or until the mushrooms have softened and the cheese is melted and golden brown.

6) Serve the dish

Serve the mushrooms alongside the sweet potato wedges and the mixed salad leaves. Dress the leaves with your favourite dressing or simply a little olive oil, salt and pepper. Enjoy!



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