

Homemade FAVOURITES

Vegan Giardiniera Pizza

Prep time: 40 mins Cooking time: 10-15 mins

Makes: 1 Classic pizza



Ingredients:

Pizza dough (*see our Margherita recipe*)

78g PizzaExpress passata

28g red onion

30g mushroom

4 pieces artichoke (torn)

10 black olives

50g vegan mozzarella alternative

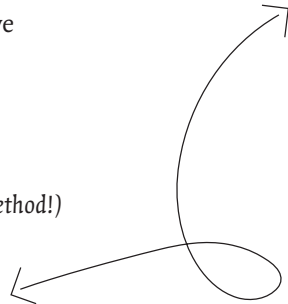
Pinch of oregano

Pinch of black pepper

10ml garlic oil

½ red baby plum tomato (*see method!*)

Pinch of Parsley (*chopped*)



Method:

1. Preheat oven to 230°C.
2. Add the passata, red onion, mushroom and artichoke
Add the olives and vegan mozzarella alternative
3. Season with oregano and black pepper
4. Drizzle with garlic oil
5. Add half a red baby plum tomato on top, (*it's how we identify a vegan pizza in our pizzerias*)
6. Cook in the oven for 10-15 minutes until the crust is golden brown
7. Top with fresh parsley and serve

Slice. Share. Enjoy.... and share with us @pizzaexpress.

See our side salad recipe on the next page...



Available
in Tesco
& Waitrose

Homemade FAVOURITES

Side Salad

Prep time: 10 mins

Makes: 1 side salad



Ingredients:

30g PizzaExpress Vegan House Light Dressing

40g mixed leaves

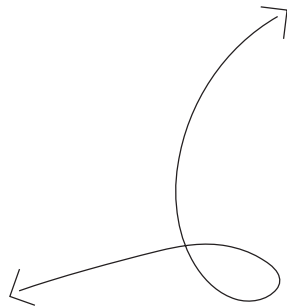
5g rocket leaves

8 pieces of cucumber

1 vine tomato (cut into chunks)

5ml olive oil

Pinch of black pepper



Method:

1. Drizzle PizzaExpress Vegan House Light Dressing in the bottom of a small salad bowl
2. Add the rocket and mixed leaves
3. Drizzle the remaining dressing over the top of the mixed leaves and rocket.
4. Add the cucumber and tomato
5. Drizzle the olive oil
6. Season with black pepper

Serve. Share. Enjoy.... and share with us @pizzaexpress.



PizzaExpress
Vegan House Light Dressing