



# Quick Chorizo & Chimichurri Flatbread Pizza

with Cucumber Salad

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Cucumber



Red Onion



Mild Chorizo



Tomato Paste



Flatbread



Chimichurri Sauce



Shredded Cheddar Cheese



Mixed Salad Leaves



Flaked Almonds



Mild Chorizo

Prep in: 20-30 mins  
Ready in: 25-35 mins

It's pizza o'clock but this time we are doing, flatbread edition! These handheld delights are packed with chorizo and chimichurri and taste best when consumed in your PJs, on the couch (or wherever you like to eat your pizza).

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
cucumber	1	2
red onion	½	1
mild chorizo	1 packet (250g)	2 packets (500g)
tomato paste	1 packet	2 packets
<b>water*</b>	2 tbs	¼ cup
flatbread	4	8
chimichurri sauce	1 medium packet	1 large packet
shredded Cheddar cheese	1 large packet	2 large packets
mixed salad leaves	1 small bag	1 medium bag
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
flaked almonds	1 medium packet	1 large packet
mild chorizo**	1 packet (250g)	2 packets (500g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3944kJ (943Cal)	813kJ (194Cal)
Protein (g)	43.9g	9.1g
Fat, total (g)	60.3g	12.4g
- saturated (g)	20.7g	4.3g
Carbohydrate (g)	55g	11.3g
- sugars (g)	17.6g	3.6g
Sodium (mg)	2188mg	451mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5369kJ (1283Cal)	880kJ (210Cal)
Protein (g)	66.9g	11g
Fat, total (g)	87.1g	14.3g
- saturated (g)	30.8g	5g
Carbohydrate (g)	56.9g	9.3g
- sugars (g)	19.5g	3.2g
Sodium (mg)	3578mg	587mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## Get prepped

- Remove wire racks from oven. Preheat oven to **220°C/200°C fan-forced**.
- Slice **cucumber** into half-moons.
- Thinly slice **red onion** (see ingredients).
- Roughly chop **mild chorizo**.

**Custom Recipe:** If you've doubled your mild chorizo, prep as above.

3



## Bake the flatbread pizzas

- Lay **flatbreads** on a flat surface, rough-side down.
- Spread **chimichurri sauce** evenly across flatbreads using the back of a spoon.
- Top with **chorizo** and **onion**, then sprinkle over **shredded Cheddar cheese**.
- Transfer **flatbread pizzas** to oven wire racks.
- Bake until cheese is melted and golden, **10-12 minutes**.

**TIP:** Baking the pizza directly on the wire rack helps the base to crisp up.

**TIP:** Place an oven tray underneath the wire rack to catch any drips!

2



## Cook the chorizo

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **chorizo**, stirring, until just golden, **4-5 minutes**.
- Add **tomato paste** and the **water**, stirring, until combined, **1-2 minutes**.

**Custom Recipe:** Cook chorizo, for 5-6 minutes (cook in batches if your pan is getting crowded). Return all chorizo to pan, then continue as above.

4



## Serve up

- In a medium bowl, combine **mixed salad leaves**, **cucumber** and a drizzle of the **vinegar** and olive oil. Season. Sprinkle over **flaked almonds**.
- Slice chorizo and chimichurri flatbread pizzas.
- Serve with cucumber salad. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)