



DOUBLE CHEESE & MILD CHORIZO PIZZA

with Baby Cos Salad



Use chorizo on a pizza



Zucchini



Red Capsicum



Cheddar Cheese



Chorizo



Mozzarella Cheese



Pizza Sauce



Wholemeal Pizza Bases



Rustic Herb Spice Blend



Cos Lettuce



Hands-on: 15 mins

Ready in: 35 mins

Shhh! Don't tell the Italians, but we've borrowed some Spanish chorizo for the most delicious sausage you may ever have on a pizza. We've also swapped out the base for a hearty wholemeal affair, which we think is the perfect combination. But don't take our word for it, dig in!

Pantry Staples: Olive Oil, Balsamic Vinegar, Honey

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, vegetable peeler, box grater, spoon, medium bowl** and **tongs**.



1 PREHEAT THE OVEN

Preheat the oven to **200°C/180°C fan-forced**.



2 GET PREPPED

Finely slice the **chorizo** on an angle. Thinly slice the **red capsicum**. Peel the **zucchini** into ribbons using a vegetable peeler. Grate the **Cheddar cheese** and **Mozzarella cheese**.



3 TOP THE PIZZAS

Lay the **wholemeal pizza bases** on a flat surface. Using a spoon, spread the **pizza sauce (use suggested amount)** in an even layer across the base. Top the pizza with the **chorizo, red capsicum** and **zucchini**. Sprinkle over the **Cheddar, Mozzarella** and **rustic herb spice blend**. **Drizzle** with **olive oil**. **TIP:** Make sure you spread out your toppings evenly across all bases. Overloading your pizzas with toppings will result in a soggy base.



4 COOK THE PIZZAS

Place the pizzas onto the wire racks in the oven and cook for **10 minutes**, or until the cheese is melted and golden. **TIP:** Placing the pizza directly onto the wire racks will help the base crisp up.



5 MAKE THE SALAD

While the pizzas are cooking, combine the **balsamic vinegar, honey** and **1 tbs of olive oil** in a medium bowl. Season to taste with a **pinch of salt** and **pepper** and mix well. Roughly chop the **cos lettuce**, add to the bowl and toss to coat in the dressing. **TIP:** Dress the lettuce just before serving to prevent soggy leaves.



6 SERVE UP

Slice the double cheese & mild chorizo pizza into wedges and divide between plates. Serve the baby cos salad on the side.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
chorizo	1 packet
red capsicum	1
zucchini	1
Cheddar cheese	1 large block (100g)
Mozzarella cheese	1 block (100g)
wholemeal pizza bases	3
pizza sauce	1½ sachets (225g)
rustic herb spice blend	1 sachet (2 tsp)
balsamic vinegar*	2 tsp
honey*	½ tsp
cos lettuce	1 bag

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2940kJ (703Cal)	713kJ (170Cal)
Protein (g)	36.2g	8.8g
Fat, total (g)	27.1g	6.6g
- saturated (g)	14.0g	3.4g
Carbohydrate (g)	74.4g	18.0g
- sugars (g)	10.4g	2.5g
Sodium (g)	1830mg	443mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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