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Chorizo & Basil Pizza with Mixed Salad Leaves

We think the key to a really mouthwatering pizza is a crispy base and a gooey, cheesy topping. To get the ideal combination of both, try cooking your pizza base directly on the rack of your oven, with an oven tray underneath to catch any spills. Perfection!



Prep: 15 mins



Cook: 15 mins

Total: 30 mins



level 1

high protein

Pantry Items



Balsamic Vinegar



Tomato Paste



Italian Herbs



Wholemeal Pizza Bases



Chorizo



Zucchini



Red Onion



Tomato



Mozzarella



Basil



Mixed Salad Leaves



Traditional Pesto

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2P	4P	Ingredients
2 sachets	4 sachets	tomato paste (included with pizza base)
½ tbs	1 tbs	balsamic vinegar *
½ sachet	1 sachet	Italian herbs (recommended amount)
2	4	wholemeal pizza bases
1	2	chorizo, finely sliced
1	2	zucchini, peeled into ribbons
½	1	red onion, finely sliced
1	2	tomato, sliced thinly
1 block	2 blocks	mozzarella cheese, grated
½ bunch	1 bunch	basil, leaves picked
1 bag	2 bags	mixed salad leaves, washed
1 tub	2 tubs	traditional pesto

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	4310	Kj
Protein	45.6	g
Fat, total	43.7	g
-saturated	13.7	g
Carbohydrate	106	g
-sugars	20.1	g
Sodium	2340	mg

2



You will need: chef's knife, chopping board, vegetable peeler, box grater, small bowl, medium bowl and tongs.

1 Preheat the oven to 220°C/200°C fan-forced.

2 Combine the **tomato paste**, **balsamic vinegar** and **Italian herbs** in a bowl.

3 Place the **wholemeal pizza bases** rough side down and spread each with the tomato paste.

4 Top with the **chorizo**, **zucchini**, **red onion**, **tomato** and **mozzarella cheese**. Place in the oven directly onto the wire racks (this gets the bases nice and crispy!) and cook for **10-15 minutes**, or until the cheese has melted and is golden. Once cooked, top with the fresh **basil**.

5 Meanwhile, toss the **mixed salad leaves** in a medium bowl with a little balsamic vinegar. Season with **salt** and **pepper**.

6 To serve, drizzle with **traditional pesto**, slice and serve with the dressed salad. Dig in!

4a



4b



4c



Did you know? The word “chorizo” is believed to have originated from the Latin word “salsicium”, meaning “salted”