



Easy Chorizo, Cheddar & Leek Pizza

with Rocket Salad

Grab your Meal Kit with this symbol



Leek



Zucchini



Mild Chorizo



Tomato Paste



Garlic & Herb Seasoning



Pizza Bases



Shredded Cheddar Cheese



Rocket Leaves



Mild Chorizo

Hands-on: 15-25 mins
Ready in: 30-40 mins

Now here's a recipe that will have the kids offering to help out with dinner. Little ones will love assembling the pizza toppings, and you'll love the minimal hands-on time.

The recent harsh weather conditions have impacted the zucchini grown by our farmers. The quality and freshness is still the same, but they may be a little smaller than usual.

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

Pantry items

Olive Oil, Butter, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
leek	1	2
zucchini	1	2
mild chorizo	1 packet (250g)	2 packets (500g)
tomato paste	1 packet	2 packets
garlic & herb seasoning	1 sachet	2 sachets
butter*	20g	40g
water*	¼ cup	½ cup
pizza bases	2	4
shredded Cheddar cheese	1 large packet	2 large packets
balsamic vinegar*	drizzle	drizzle
rocket leaves	1 small bag	1 medium bag
mild chorizo**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5063kJ (1210Cal)	963kJ (230Cal)
Protein (g)	54.5g	10.4g
Fat, total (g)	59.9g	11.4g
- saturated (g)	27.9g	5.3g
Carbohydrate (g)	108.5g	20.6g
- sugars (g)	12.5g	2.4g
Sodium (mg)	3048mg	580mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5299kJ (1266Cal)	990kJ (236Cal)
Protein (g)	54.2g	10.1g
Fat, total (g)	67.1g	12.5g
- saturated (g)	31.6g	5.9g
Carbohydrate (g)	107.5g	20.1g
- sugars (g)	11.4g	2.1g
Sodium (mg)	3567mg	666mg

The quantities provided above are averages only.

Allergens

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

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



Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **leek**, **zucchini** and **mild chorizo**.
- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook **leek**, **zucchini** and **chorizo**, tossing, until just browned, **4-6 minutes**. Transfer to a plate.
- Return frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **tomato paste**, **garlic & herb seasoning** and the **butter**, stirring, until fragrant, **1 minute**. Stir in the **water**, then simmer until slightly thickened, **1 minute**. Season to taste.

CUSTOM RECIPE

If you've doubled your chorizo, cook the leek, zucchini and chorizo in batches for best results.



Make the salad

- While pizzas are baking, combine a drizzle of **balsamic vinegar** and **olive oil** in a medium bowl. Season to taste.
- Top with **rocket leaves**. Toss to coat.



Assemble & bake the pizzas

- Place **pizza bases** on a flat surface, rough side down.
- Spread **tomato sauce** evenly across **bases** using the back of a spoon.
- Top evenly with **chorizo**, **zucchini** and **leek**. Sprinkle with **shredded Cheddar cheese**.
- Place **pizzas** directly on a wire rack in oven. Bake until cheese is melted and golden, **10-12 minutes**.

TIP: Baking the pizzas directly on the wire rack helps the bases crisp up!

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



Serve up

- Top chorizo, Cheddar and leek pizza with **rocket salad**.
- Slice and divide between plates to serve.

Enjoy!