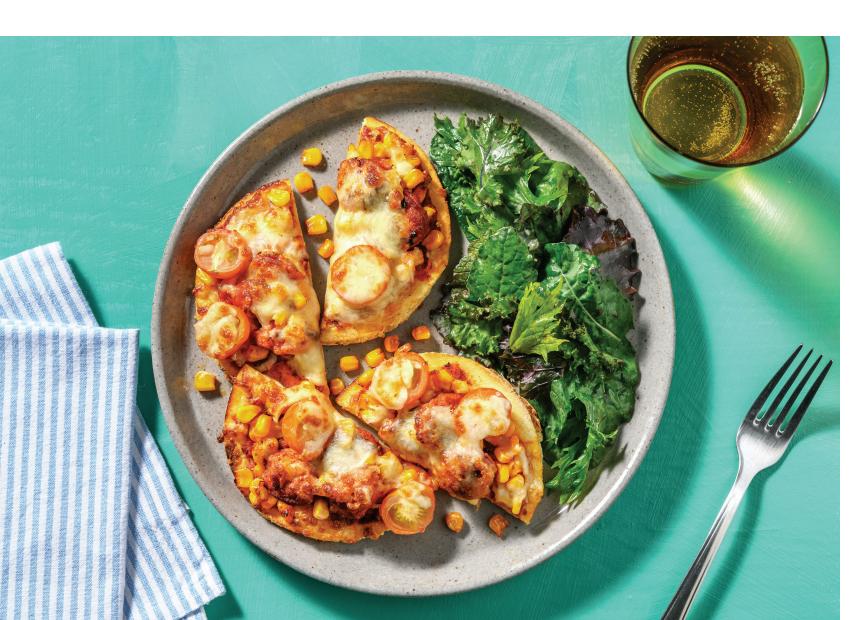


Easy Chorizo & Cherry Tomato Flatbread Pizzas with Salad Leaves & Cheddar

Grab your Meal Kit with this symbol











Tomato Paste

Seasoning





Mixed Salad

Flatbread



Mild Chorizo



Shredded Cheddar Cheese



Pantry items Olive Oil, 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

Inaredients

3		
	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	1 tin (125g)	1 tin (300g)
mild chorizo	1 packet (250g)	2 packets (500g)
cherry/snacking tomatoes	½ punnet	1 punnet
tomato paste	1 packet	2 packets
garlic & herb seasoning	1 medium sachet	1 large sachet
water*	⅓ cup	¾ cup
flatbread	4	8
shredded Cheddar cheese	1 large packet	2 large packets
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
mild chorizo**	1 packet (250g)	2 packets (500g)

^{*}Pantry Items ** Custom Recipe Ingredient

Nutrition

Per Serving	Per 100g
3895kJ (931Cal)	926kJ (221Cal)
48.2g	11.5g
55.6g	13.2g
23.2g	5.5g
57.1g	13.6g
14.5g	3.4g
2698mg	641mg
Per Serving	Per 100g
	3895kJ (931Cal) 48.2g 55.6g 23.2g 57.1g 14.5g 2698mg

Ouston record			
Avg Qty	Per Serving	Per 100g	
Energy (kJ)	5333kJ (1275Cal)	977kJ (234Cal)	
Protein (g)	74g	13.6g	
Fat, total (g)	81.1g	14.9g	
- saturated (g)	32.6g	6g	
Carbohydrate (g)	59.5g	10.9g	
- sugars (g)	16.9g	3.1g	
Sodium (mg)	4123mg	755mg	

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 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. Drain sweetcorn. Thinly slice mild chorizo. Halve cherry tomatoes (see ingredients).
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **corn** and **chorizo**, tossing, until just browned, **4-6 minutes**. Transfer to a plate.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook tomato paste and garlic & herb seasoning, stirring, until fragrant, **1 minute**. Stir in the **water**, then simmer until slightly thickened, **1 minute**.

Custom Recipe: If you've doubled your mild chorizo, cook the corn and chorizo in batches for best results.



Dress the leaves

- Meanwhile, combine a drizzle of balsamic vinegar and olive oil in a medium
- Add mixed salad leaves. Toss to coat.



Bake the flatbread pizzas

- Place each **flatbread** on a flat surface, rough-side down.
- Spread tomato sauce evenly across flatbreads using the back of a spoon. Top evenly with cooked **corn** and **chorizo** and **cherry tomatoes**. Sprinkle with shredded Cheddar cheese.
- Place **flatbread pizzas** directly on a wire rack in the oven. Bake until cheese is melted and golden, **12-15 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

- Slice chorizo and cherry tomato flatbread pizzas. Divide between plates.
- Serve with dressed salad leaves. Enjoy!