



Easy Chorizo & Cherry Tomato Flatbread Pizzas

with Salad Leaves & Cheddar

Grab your Meal Kit with this symbol



Sweetcorn



Cherry/ Snacking Tomatoes



Tomato Paste



Garlic & Herb Seasoning



Flatbread



Mixed Salad Leaves



Mild Chorizo



Shredded Cheddar Cheese



Mild Chorizo

Prep in: **15-25** mins
Ready in: **30-40** mins

In this easy-peasy pizza, mild chorizo adds just the right amount of saltiness and an umami-rich flavour, while the roasted tomatoes provide sweetness, juiciness and acidity to cut through the richness.

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

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

Ingredients

	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	⅔ 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

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3895kJ (931Cal)	926kJ (221Cal)
Protein (g)	48.2g	11.5g
Fat, total (g)	55.6g	13.2g
- saturated (g)	23.2g	5.5g
Carbohydrate (g)	57.1g	13.6g
- sugars (g)	14.5g	3.4g
Sodium (mg)	2698mg	641mg

Custom Recipe

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.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW35



1



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.

3



Dress the leaves

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

2



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!

4



Serve up

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

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