



Homemade Chorizo & Peri Peri Pizza

with Fresh Dough & Pear Salad

TAKEAWAY FAVES

NEW

Grab your Meal Kit with this symbol



Pizza Dough



Pear



Onion



Mild Chorizo



Tomato Paste



Peri Peri Sauce



Shredded Cheddar Cheese



Mixed Salad Leaves



Diced Chicken

Recipe Update
We've replaced the radish in this recipe with pear due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 25-35 mins
Ready in: 35-45 mins

Eat Me Early*
**Custom Recipe only*

Who needs takeaway when homemade can taste this good? Introducing our new favourite pizza topping combo - peri peri sauce takes the place of your usual tomato base, with chorizo, onion and shredded cheese sprinkled liberally over the top. Add a sweet pear salad for a burst of freshness and you're on to a winner!

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

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

| | 2 People | 4 People |
|---|-----------------|---------------------------------------|
| olive oil* | refer to method | refer to method |
| pizza dough | 1 packet | 2 packets |
| pear | 1 | 2 |
| onion | ½ | 1 |
| mild chorizo | 1 packet | 2 packets |
| tomato paste | 1 packet | 2 packets |
| water* | 2 tbs | ¼ cup |
| peri peri sauce | 1 large packet | 2 large packets |
| shredded Cheddar cheese | 1 large packet | 2 large packets |
| mixed salad leaves | 1 small packet | 1 medium packet |
| vinegar* (white wine or balsamic) | drizzle | drizzle |
| diced chicken** | 1 medium packet | 2 medium packets OR 1 large packet |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 3115kJ (745Cal) | 507kJ (121Cal) |
| Protein (g) | 47.5g | 7.7g |
| Fat, total (g) | 49.6g | 8.1g |
| - saturated (g) | 19.7g | 3.2g |
| Carbohydrate (g) | 124.7g | 20.3g |
| - sugars (g) | 12.9g | 2.1g |
| Sodium (mg) | 2231mg | 363mg |
| Dietary Fibre (g) | 11.1g | 1.8g |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3772kJ (902Cal) | 493kJ (118Cal) |
| Protein (g) | 80.9g | 10.6g |
| Fat, total (g) | 52g | 6.8g |
| - saturated (g) | 20.4g | 2.7g |
| Carbohydrate (g) | 125.4g | 16.4g |
| - sugars (g) | 13.7g | 1.8g |
| Sodium (mg) | 2293mg | 300mg |
| Dietary fibre | 11.1g | 1.5g |

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 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

2024 | CW19



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Halve each ball of **pizza dough** and set aside to rest for **20 minutes**.
- Thinly slice **pear** and **onion** (see ingredients).
- Roughly chop **mild chorizo**.

TIP: The resting time helps make the dough easier to work with plus improves the pizza base texture. Rest for minimum 20 minutes or up to 40 minutes.



Bake the pizza

- Spread **peri peri sauce** evenly across bases using the back of a spoon.
- Top with **chorizo** and **onion**, then sprinkle over **shredded Cheddar cheese**.
- Bake until cheese is melted and golden, **15-20 minutes**.

Custom Recipe: Top pizza with chorizo, chicken and onion, then sprinkle over shredded cheddar cheese.



Cook the chorizo

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **chorizo**, until just golden, **4-5 minutes**.
- Add **tomato paste** and the **water**, stirring, until combined, **1-2 minutes**.

Custom Recipe: If you've added diced chicken, cook with chorizo for 5-6 minutes.



Make the salad

- In a medium bowl, combine **mixed salad leaves**, **pear** and a drizzle of the **vinegar** and **olive oil**. Season.



Prep the pizza base

- Lightly dust **flour** over a clean surface. Flour your hands and a rolling pin, then stretch and roll each ball of **dough** into a 25cm circle.
- Transfer **pizza bases** to a lined oven tray (divide between two trays if your bases are overlapping).

TIP: Dusting the surface and your hands with flour helps prevent the dough from sticking.



Serve up

- Slice chorizo and peri peri flatbread pizzas.
- Serve with pear salad. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate