



Homemade Chorizo, Courgette & Leek Pizza

with Fresh Dough & Balsamic Salad

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Pizza Dough



Leek



Courgette



Mild Chorizo



Tomato Paste



Garlic & Herb Seasoning



Shredded Cheddar Cheese



Mixed Salad Leaves



Chicken Breast

Prep in: 15-25 mins
Ready in: 45-50 mins

Eat Me Early*
*Custom Recipe only

Shhh! Don't tell the Italians, but we've borrowed some Spanish chorizo for the most delicious sausage you may ever have on a pizza. We've also added leek and courgette for a hearty affair, which we think is the perfect combination. But don't take our word for it, dig in!

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

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry.

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 · Rolling pin · 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
leek	1	2
courgette	1	2
mild chorizo	1 packet	2 packets
tomato paste	1 packet	2 packets
garlic & herb seasoning	1 medium sachet	1 large sachet
butter*	20g	40g
water*	¼ cup	½ cup
shredded Cheddar cheese	1 large packet	2 large packets
mixed salad leaves	1 small packet	1 medium packet
balsamic vinegar*	drizzle	drizzle
chicken breast**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3359kJ (803Cal)	536kJ (128Cal)
Protein (g)	48.3g	7.7g
Fat, total (g)	57g	9.1g
- saturated (g)	25.4g	4.1g
Carbohydrate (g)	118.7g	18.9g
- sugars (g)	10.6g	1.7g
Sodium (mg)	1824mg	291mg
Dietary Fibre (g)	8.6g	1.4g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4130kJ (987Cal)	513kJ (123Cal)
Protein (g)	87.2g	10.8g
Fat, total (g)	60.3g	7.5g
- saturated (g)	26.4g	3.3g
Carbohydrate (g)	119.8g	14.9g
- sugars (g)	10.7g	1.3g
Sodium (mg)	1959mg	244mg
Dietary fibre	8.6g	1.1g

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



1



Cook the toppings

- Preheat oven to **240°C/220°C fan-forced**.
- Keep **pizza dough** in packaging and place in a bowl of hot tap water (not boiling), for **20 minutes**, until the dough has increased in size.
- Thinly slice **leek**, **courgette** and **mild chorizo**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **leek**, **courgette** and **chorizo** until just browned, **4-6 minutes**. Transfer to a plate.
- Return pan to medium-high heat with a drizzle of **olive oil**. Cook **tomato paste**, **garlic & herb seasoning** and the **butter** until fragrant, **1 minute**.
- Add the **water**, stir, and simmer until slightly thickened, **1 minute**. Season.

TIP: The resting time helps make the dough easier to work with and improves the pizza base texture. Rest for a minimum of 20 minutes.

Custom Recipe: If you've added chicken breast, cut into 2cm chunks. Cook with veggies and chorizo, tossing, until browned and cooked through (when no longer pink inside), 5-6 minutes. Continue with recipe as above.

3



Bake the pizzas

- Bake **pizzas** until cheese is melted and base is cooked through, **15-20 minutes**.
- Meanwhile, combine **mixed salad leaves** and a drizzle of **balsamic vinegar** and **olive oil** in a medium bowl. Season to taste.

2



Assemble the pizzas

- 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).
- Spread **tomato sauce** evenly across the bases using the back of a spoon.
- Top with **chorizo**, **courgette** and **leek**. Sprinkle over **shredded Cheddar cheese**.

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

Custom Recipe: Top pizza with cooked chicken along with chorizo, courgette and leek.

4



Serve up

- Divide chorizo, courgette and leek pizzas between plates.
- Serve with balsamic salad. Enjoy!

Rate your recipe

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