



Easy Cheesy Chorizo, Courgette & Leek Pizza

with Balsamic-Rocket Salad

Grab your Meal Kit with this symbol



Leek



Courgette



Mild Chorizo



Tomato Paste



Garlic & Herb Seasoning



Pizza Bases



Shredded Cheddar Cheese



Rocket Leaves

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

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!

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
courgette	1	2
mild chorizo	1 packet	2 packets
tomato paste	1 packet	2 packets
garlic & herb seasoning	1 sachet	1 sachet
butter*	20g	40g
water*	¼ cup	½ cup
pizza bases	2	4
shredded Cheddar cheese	1 packet (100g)	2 packets (200g)
rocket leaves	1 bag (30g)	1 bag (60g)
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3777kJ (902Cal)	719kJ (171Cal)
Protein (g)	41.9g	8g
Fat, total (g)	52g	9.9g
- saturated (g)	22g	4.2g
Carbohydrate (g)	63.2g	12g
- sugars (g)	10.2g	1.9g
Sodium (mg)	2140mg	407mg

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.



Prep the toppings & cook the sauce

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **leek**, **courgette** and **mild chorizo**.
- Heat a large frying pan over a high heat with a drizzle of **olive oil**. Cook **leek**, **courgette** and **chorizo** until just browned, **4-6 minutes**. Transfer to a plate.
- Return the frying pan to a 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 to combine and simmer until slightly thickened, **1 minute**. Season.



Bake the pizzas

- Bake **pizzas** directly on oven rack until cheese is melted and pizza base is crisp, **10-12 minutes**.
- Meanwhile, combine **rocket leaves** and a drizzle of **balsamic vinegar** and **olive oil** in a medium bowl. Season and toss to combine.

TIP: Placing pizzas directly on wire rack helps the base crisp up.

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



Prep the pizzas

- Carefully remove the wire rack from the oven and place **pizza bases** directly on rack, rough side down.
- Spoon the **tomato sauce** evenly over **pizza bases**.
- Top with **leek**, **courgette** and **chorizo**. Sprinkle over **shredded Cheddar cheese**.



Serve up

- Slice chorizo pizzas evenly and divide between plates.
- Top pizzas with dressed rocket to serve.

Enjoy!