

Quick Chorizo & Cheesy Ciabatta Pizza Melt

with Pear Salad

Grab your Meal Kit with this symbol



Mild Chorizo



Garlic



Sweetcorn



Ciabatta



Tomato Sugo




Shredded Cheddar Cheese



Pear



Mixed Salad Leaves

 Hands-on: 15-25 mins
Ready in: 20-30 mins

Our easy ciabatta and chorizo melt gives a traditional pizza some fierce competition. We've topped crispy ciabatta with a rich tomato sugo and bursting corn kernels for extra flavour. Finished with gooey Cheddar cheese and ready in just 20 minutes, this dinner won't be hanging around for long.

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 · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
garlic	2 cloves	4 cloves
sweetcorn	½ tin	1 tin
ciabatta	2	4
tomato sugo	1 packet (200g)	1 packet (400g)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
pear	1	2
mixed salad leaves	1 bag (30g)	1 bag (60g)
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3472kJ (830Cal)	709kJ (169Cal)
Protein (g)	39.6g	8.1g
Fat, total (g)	38.7g	7.9g
- saturated (g)	16.3g	3.3g
Carbohydrate (g)	68.5g	14g
- sugars (g)	15.3g	3.1g
Sodium (mg)	1969mg	402mg

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](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://www.hellofresh.co.nz/contact)

2021 | CW48



Get prepped

- Roughly chop **mild chorizo**. Finely chop **garlic**. Drain **sweetcorn** (see ingredients). Halve **ciabatta** lengthways.



Grill the ciabatta

- Preheat grill to high.
- Place **ciabatta** on a lined oven tray and gently spoon **chorizo mixture** evenly over each half.
- Sprinkle over **shredded Cheddar cheese** and grill until the cheese is melted, **4-5 minutes**.
- Meanwhile, thinly slice **pear**. In a medium bowl, combine **mixed salad leaves** and **pear** with a drizzle of **balsamic vinegar** and **olive oil**.



Cook the chorizo & corn

- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook **chorizo** and **sweetcorn**, tossing, until golden and lightly browned, **4-5 minutes**.
- Add **garlic** and cook until fragrant, **1 minute**. Add **tomato sugo** and cook until slightly reduced, **1-2 minutes**.

TIP: Cover the pan with a lid if the corn kernels are “popping” out.



Serve up

- Divide chorizo and cheesy ciabatta pizza melts between plates.
- Serve with pear salad.

Enjoy!