

Oven-Ready Chorizo & Salchichon Pizza

with Balsamic Garden Salad

Grab your Meal Kit with this symbol









Balsamic & Olive Oil Dressing



Chorizo & Salchichon Pizza

Prep in: 5-10 mins Ready in: 20-30 mins



Calorie Smart

Our Heat & Eat recipes come with a fully prepared main that's ready to heat in the oven and fresh sides. That means you can enjoy a deliciously satisfying dinner for the whole family without any extra fuss! A pizza is the perfect way to anyone's heart, with slices of smokey chorizo as the topping it becomes unstoppable.

Pantry items

Olive Oil

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

Wire oven rack

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chorizo & salchichon pizza	1 packet	2 packets
tomato	1	2
salad leaves	1 small bag	1 medium bag
balsamic & olive oil dressing	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2417kJ (578Cal)	826kJ (197Cal)
Protein (g)	29.2g	10g
Fat, total (g)	19.7g	6.7g
- saturated (g)	9.5g	3.2g
Carbohydrate (g)	70.1g	24g
- sugars (g)	7.6g	2.6g
Sodium (mg)	711mg	243mg

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.



Bake the pizza

- Preheat oven to 220°C/ 200°C fan-forced.
- Bake chorizo & salchichon pizza directly on wire oven rack in the oven until cheese is melted and golden, 12-15 minutes.

TIP: Placing the pizza directly onto the wire racks helps the base to crisp up.



Prep the salad

- Meanwhile, roughly chop tomato.
- When the pizza has **5 minutes** remaining, combine **salad leaves**, **tomato** and **balsamic & olive oil dressing** in a medium bowl.



Serve up

- · Slice chorizo and salchichon pizza.
- Divide pizza between plates. Serve with balsamic garden salad. Enjoy!

