



Easy Chorizo, Courgette & Leek Tortilla Pizza

with 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: 30-40 mins



Calorie Smart[^]

[^]Custom Recipe is not Calorie Smart



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 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
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

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4130kJ (987Cal)	513kJ (122Cal)
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

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 | CW16



Cook the toppings

- 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 **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 to combine 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 minimum 20 minutes or up to 40 minutes.

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



Bake the pizzas

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



Assemble the pizzas

- Meanwhile, 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 chicken along with the other toppings.



Serve up

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

Rate your recipe

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