



Chorizo Queso Fundido Pizzettes

with Cilantro and Roasted Red Peppers

Optional Spice

30 Minutes



Chorizo Sausage, uncased



Pita Bread



Roasted Red Peppers



Monterey Jack Cheese, shredded



Green Onion



Hot Sauce



Cream Cheese



Mayonnaise



Cilantro

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Pita Bread	4	8
Roasted Red Peppers	170 ml	340 ml
Monterey Jack Cheese, shredded	1 cup	2 cups
Green Onion	2	4
Hot Sauce 🌶️	4 tbsp	8 tbsp
Cream Cheese	86 g	172 g
Mayonnaise	2 tbsp	4 tbsp
Cilantro	7 g	14 g
Oil*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Roughly chop **cilantro**.
- Drain, then roughly chop **roasted red peppers**.
- Thinly slice **green onions**.
- Combine **cream cheese, mayo, green onions** and **half the Monterey Jack cheese** in a medium bowl. Set aside.



Assemble pizzettes

- Spread **cream cheese mixture** over **pit**as.
- Sprinkle **chorizo, roasted red peppers** and **remaining Monterey Jack cheese** evenly over top.
- Bake in the **middle** of oven until **cheese** melts, 3-4 min. (**NOTE:** For 4 ppl, bake one sheet at a time.)



Cook chorizo

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ******



Finish and serve

- Cut **pizzettes** into quarters.
- Sprinkle with **cilantro**.
- Drizzle **hot sauce** over top, if desired.

Dinner Solved!



Toast pitas

- Meanwhile, arrange **pit**as on an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Bake in **middle** of oven until golden-brown, 2-3 min. (**NOTE:** For 4 ppl, bake one sheet at a time.)