



# Quick Chorizo Flatbread Pizzas

with Pickled Jalapeños and Onions

20-min

Spicy



Chorizo Sausage, uncased



Flatbread



Red Onion, sliced



Jalapeño



Feta Cheese, crumbled



Mozzarella Cheese, shredded



Mayonnaise



Sweet Bell Pepper



Avocado



Lime



White Wine Vinegar



Smoked Paprika-Garlic Blend

HELLO CHORIZO

*This seasoned pork sausage comes fully loaded with flavour!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

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

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Flatbread	2	4
Red Onion, sliced	56 g	113 g
Jalapeño 🌶️	1	2
Feta Cheese, crumbled	¼ cup	½ cup
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Mayonnaise	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Avocado	1	2
Lime	1	2
White Wine Vinegar	2 tbsp	4 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Sugar*	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

\* 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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### Pickle jalapeños and onions

- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Add **jalapeños, onions, vinegar, 2 tbsp water** and **2 tsp sugar** (dbl both for 4 ppl) to a small pot. Season with **salt**.
- Bring to a simmer over medium-high heat. Simmer, stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **jalapeños and onions**, including **liquid**, to a medium bowl. Place in the fridge to cool.



### Cook chorizo

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo** and **peppers**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add **Smoked Paprika-Garlic Blend**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**, to taste.



### Toast flatbreads

- Arrange **flatbreads** on an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Toast in the **middle** of the oven, flipping once, until golden-brown, 2-3 min per side. Set aside. (**NOTE:** For 4 ppl, toast in the middle and top of the oven, rotating sheets halfway through.)



### Assemble and toast flatbread pizzas

- Spoon **chorizo mixture** over **flatbreads**.
- Sprinkle **mozzarella** and **feta cheese** over top.
- Toast **assembled flatbreads** in the **middle** of the oven until **cheese** melts, 2-3 min. (**NOTE:** For 4 ppl, toast one baking sheet at a time.)



### Prep

- Meanwhile, peel, core, then cut **avocado** into ¼-inch pieces.
- Core, then cut **pepper** into ¼-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.



### Finish and serve

- Combine, **mayo**, **¼ tsp lime zest** and **½ tbsp lime juice** (dbl both for 4 ppl) in a small bowl.
- Top **pizzas** with **pickled jalapeños and onions** and **avocado**. Drizzle **lime mayo** over top.
- Cut **pizzas** into quarters.
- Divide **pizzas** between plates.
- Squeeze a **lime wedge** over top, if desired.

## Dinner Solved!