



# Spicy Sweet Chorizo Pizza

with Paprika Mayo and Salad

Discovery

Spicy

35 Minutes



Chorizo Sausage, uncased



Tomato Sauce Base



Fresh Mozzarella



Shallot



Chives



Maple Syrup



Chili Flakes



Poblano Pepper



Pizza Dough



Mayonnaise



Smoked Paprika-Garlic Blend



Spring Mix



Red Wine Vinegar



All-Purpose Flour

HELLO CHORIZO

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

## Start here

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

### Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

## Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Tomato Sauce Base	4 tbsp	8 tbsp
Fresh Mozzarella	125 g	250 g
Shallot	50 g	100 g
Chives	7 g	14 g
Maple Syrup	2 tbsp	4 tbsp
Chili Flakes 🌶️	1 tsp	2 tsp
Poblano Pepper 🌶️	160 g	320 g
Pizza Dough	340 g	680 g
Mayonnaise	4 tbsp	8 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
All-Purpose Flour	2 tbsp	4 tbsp
Sugar*	½ tsp	1 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.*

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## Prep

Sprinkle both sides of **dough** with **flour**. Stretch into a rough oval shape on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets.) Let **dough** rest in a warm place for 8-10 min. While **dough** rests, core, then cut **poblano** into ¼-inch pieces, removing **seeds** for less heat. (**TIP:** We suggest using gloves when prepping poblanos!) Thinly slice **chives**. Peel, then cut **shallot** into ¼-inch slices.



## Make paprika mayo

While **pizza** bakes, add **Smoked Paprika-Garlic Blend**, **half the vinegar** and **mayo** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## 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 **sausage** into bite-sized pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**.



## Make salad

When **pizza** is almost done, combine **remaining vinegar**, ½ **tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix**. Season with **salt** and **pepper**, then toss to coat.



## Assemble and bake pizza

With floured hands, stretch **dough** again into a large oval shape. (**NOTE:** The dough should now hold its shape.) Spread **tomato sauce base** over **dough**. Tear **mozzarella** over **sauce**. Top with **shallots**, **poblanos**, ½ **tsp chili flakes**, then **chorizo**. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**. Bake **pizza** in the **middle** of the oven until golden-brown and crisp, 14-18 min. (**NOTE:** For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)



## Finish and serve

When **pizza** is done, let sit for 2-3 min. Cut **pizza** into slices, then drizzle **maple syrup** over top. Divide **pizza** and **salad** between plates. Sprinkle **chives** over **pizza**. Sprinkle any **remaining chili flakes** over top, if desired. Serve **paprika mayo** on the side for dipping.

## Dinner Solved!