

Sweet and Savoury Chorizo Pizza

with Paprika Mayo and Salad

Discovery

35 Minutes











Fresh Mozzarella



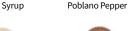






Shallot

Maple Syrup





Pizza Dough



Mayonnaise

Spring Mix



Smoked Paprika-



Garlic Blend



Red Wine Vinegar



All-Purpose Flour

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.

Bust out

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

Ingredients

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	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
Maple Syrup	2 tbsp	4 tbsp
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*		
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Salt and Pepper*

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.



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. Meanwhile, core, then cut poblano into 1/4-inch pieces, removing seeds for less heat. (TIP: We suggest using gloves when prepping poblanos!) Peel, then cut shallot into 1/4-inch slices.



Cook chorizo

Heat a large non-stick pan over medium-high heat. When hot, add 1/2 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.



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 cheese over sauce. Top with **shallots**, **poblanos**, then **chorizo**. Season with salt and pepper. Bake pizza in the **middle** of the oven until golden-brown and crisp, 15-18 min. (NOTE: For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through.)



Make paprika mayo

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



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.



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. Serve paprika mayo on the side for dipping.

Dinner Solved!

Contact

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca



^{*} Pantry items

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