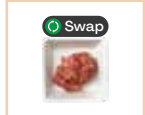




# Sweet and Savoury Chorizo Pizza

with Paprika Mayo and Salad

35 Minutes



Ground Turkey  
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Chorizo Sausage, uncased  
250 g | 500 g
- Tomato Sauce Base  
4 tbsp | 8 tbsp
- Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups
- Shallot  
1 | 2
- Honey  
2 | 4
- Hot Pepper  
1 | 2
- 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

**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.

Ingredient quantities	56 g	113 g
	2 person	4 person

**Pantry items** | Oil, salt, pepper, sugar

**Cooking utensils** | Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan

1



## Prep

- 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.
- 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 **hot pepper** into ¼-inch pieces, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping hot peppers!)
- Peel, then cut **shallot** into ¼-inch slices.

2



## Cook chorizo

[Swap](#) | [Ground Turkey](#)

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chorizo**.
- Cook, breaking up **sausage** into bite-sized pieces, until no pink remains, 4-5 min. **\*\***
- Season with **salt** and **pepper**.

3



## 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**.
- Sprinkle **mozzarella** over **sauce**.
- Top with **shallots** and **hot peppers**, 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.)

4



## 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.

5



## Make salad

- When **pizza** is almost done, combine **remaining vinegar**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** in a large bowl.
- Add **spring mix**. Season with **salt** and **pepper**, then toss to coat.

6



## Finish and serve

- When **pizza** is done, let sit for 2-3 min.
- Cut **pizza** into slices, then drizzle **honey** over top.
- Divide **pizza** and **salad** between plates. Serve **paprika mayo** on the side for dipping.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

## 2 | Cook turkey

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **chorizo**. **\*\***

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



Issue with your meal? Scan the QR code to share your feedback.