



Sweet and Savoury Chorizo Pizza

with Paprika Mayo and Salad

Spicy

35 Minutes

Customized Protein

+ Add

Swap

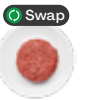
or

*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](http://www.hellofresh.ca)



Ground Beef
250g | 500g



Beyond Meat®
2 | 4



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.

Pantry items | Salt, pepper, oil, sugar

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

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 Beef**
- 🔄 Swap | **Beyond Meat®**
- 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 **chorizo** 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 **tbps**) **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 **tbps** (2 **tbps**) **oil**
2 person 4 person Ingredient

2 | Cook beef

🔄 Swap | **Ground Beef**

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

2 | Cook Beyond Meat®

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy, 5-6 min. **

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