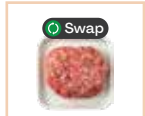




# SuperQuick Hot Honey and Chorizo Flatbreads with Mozzarella Cheese

Spicy 15 Minutes



Ground Beef  
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 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



Flatbread  
2 | 4



Sweet Bell Pepper  
1 | 2



Yellow Onion, chopped  
56 g | 113 g



Arugula and Spinach Mix  
28 g | 56 g



Mozzarella Cheese, shredded  
3/4 cup | 1 1/2 cups



Honey  
1 | 2



Chili-Garlic Sauce  
1 tbsp | 2 tbsp



Smoked Paprika-Garlic Blend  
1 tbsp | 2 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 | Oil, salt, pepper

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

1



### Cook chorizo mixture

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

🔄 Swap | Ground Beef

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, core, then cut **peppers** into ½-inch pieces.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chorizo**, **onions** and **peppers**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. \*\*

2



### Season chorizo mixture

- Add **2 tbsp** (4 **tbsp**) **water** to **chorizo mixture**, then season with **salt**, **pepper** and **Smoked Paprika-Garlic Blend**. Cook until water evaporates, 1 min.
- Remove from heat.

3



### Assemble flatbreads

- Arrange **flatbreads** on an unlined baking sheet.
- Top **flatbreads** with **chorizo mixture**, then sprinkle with **cheese**.
- Broil **flatbreads** in the **middle** of the oven until golden-brown and **cheese** is melted, 2-3 min. (**NOTE:** For 4 ppl, broil flatbreads in the middle of the oven, one sheet at a time.) (**TIP:** Keep an eye on them so they don't burn!)

4



### Finish and serve

- Combine **chili-garlic sauce** and **honey** in a small bowl. Whisk to combine.
- Cut **flatbreads** into quarters, then divide between plates. Top **flatbreads** with **arugula-spinach mix**.
- Drizzle **hot honey** over top.

Measurements within steps **1 tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 1 | Cook beef mixture

🔄 Swap | Ground Beef

If you've opted to get **beef**, cook **beef** in the same way the recipe instructs you to cook the **chorizo**. \*\* Remove and discard excess fat, if desired.

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