



Spicy Chipotle-Chorizo Flatbreads

with Caramelized Onions and Jalapeños

Discovery

Spicy

35 Minutes



Chorizo Sausage, uncased



Yellow Onion



Jalapeño



Flatbread



Spring Mix



Roma Tomato



Red Wine Vinegar



Chipotle Sauce



Feta Cheese, crumbled



Monterey Jack Cheese, shredded



Smoked Paprika



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HELLO JALAPEÑOS

This medium-sized chili pepper can vary in spiciness!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 4:

A quarter of the jalapeños for mild, half for medium and all the jalapeños for spicy!

Bust out

Baking sheet, measuring spoons, large bowl, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Yellow Onion	113 g	226 g
Jalapeño 🌶️	1	2
Flatbread	2	4
Spring Mix	56 g	113 g
Roma Tomato	160 g	320 g
Red Wine Vinegar	1 tbsp	2 tbsp
Chipotle Sauce 🌶️	4 tbsp	8 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Monterey Jack Cheese, shredded	1 cup	2 cup
Smoked Paprika	1 tsp	2 tsp
Sugar*	1 ½ tsp	3 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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Caramelize onions

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, peel, then cut **onion** into ¼-inch slices.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until golden-brown, 3-4 min. Season with **salt**.
- Reduce heat to medium-low. Add **1 tsp sugar** and ¼ **cup water** (dbl both for 4 ppl). (**TIP:** Be careful; the mixture will splatter!) Cook, stirring occasionally, until **onions** are dark golden-brown, 5-7 min.
- Transfer **onions** to a small bowl.



Assemble and bake flatbreads

- Meanwhile, arrange **flatbreads** on an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **chipotle sauce** over **flatbreads**.
- When **chorizo** is done, sprinkle over **flatbreads**, then top with **caramelized onions** and **jalapeños**. (**NOTE:** Reference heat guide.)
- Sprinkle **Monterey Jack** and **half the feta** over top.
- Bake in the **middle** of the oven until **cheese** melts and **toppings** are warmed through, 5-7 min. (**NOTE:** For 4 ppl, bake in the middle of the oven, one sheet at a time.)



Prep

- Meanwhile, thinly slice **jalapeño** into rounds, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Cut **tomatoes** into ½-inch pieces.
- Add **vinegar**, ½ **tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.



Finish flatbreads and make salad

- Move **flatbreads** to the **top** of the oven and bake until lightly-golden, 2-3 min. (**TIP:** Keep an eye on flatbreads so they don't burn!) (**NOTE:** For 4 ppl, bake in the top of the oven, one sheet at a time.)
- Meanwhile, add **tomatoes** and **spring mix** to the bowl with **vinaigrette**. Toss to combine.
- Sprinkle **remaining feta** over top.



Cook chorizo

- Carefully wipe the same pan (from step 1) clean. Heat over medium-high.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **smoked paprika**, **salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat.



Finish and serve

- Halve **flatbreads**, then divide between plates.
- Serve **salad** alongside.

Dinner Solved!