





More Than Food
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Homemade Vegetable-Packed Smoky Chorizo Baking Tray Pizza

Pizza is one of those things that everyone loves but not many people make at home. Well that is a thing of the past! Victoria has created this foolproof pizza recipe where you even make your own dough! The key to this recipe is all in the kneading, which in our opinion can be very therapeutic... Enjoy!

 50 mins

 family box



Yeast (2 sachets)



Flour (700g)



Yellow Pepper (2)



Leek (1)



Cherry Tomatoes
(2 punnets)



Chorizo (2 packs)



Tomato Purée
(8 tbsp)



Mozzarella (2 balls)




Italian Herbs (1 tbsp)

Ingredients

Yeast	2 sachets	
Flour	700g	Gluten
Yellow Pepper, chopped	2	
Leek, sliced	1	
Cherry Tomatoes, halved	2 punnets	
Chorizo	2 packs	Sulphites
Tomato Purée	8 tbsp	
Mozzarella	2 balls	Milk
Italian Herbs	1 tbsp	

Nutrition per serving: Calories: 1119 kcal | Protein: 40 g | Carbs: 140 g | Fat: 28 g | Saturated Fat: 14 g

 Our fruit and veggies come fresh from the farm so give them a little wash before using

LH Step for little hands

Did you know...

In Europe, chorizo is typically a fermented, cured and smoked sausage used to impart flavour to Spanish dishes. We love it!



1

1 LH: Mix your yeast with 400ml of warm (not hot) water and a pinch of sugar (if you have it) in a measuring jug. Put 600g of flour (roughly four-fifths of it - you should have some left over for later!) in a big mixing bowl and stir in 1 tsp of salt. Make a well in the middle of the flour the size of your fist and tip the yeast mixture and 1 tbsp of olive oil into the well.



2

2 LH: Start bringing the flour in from the sides with your hands and mixing it with the liquid in the well. Keep bringing the flour into the liquid in the well, mixing everything until you have a nice squidgy ball.



5

3 Sprinkle half your remaining flour on a dry work surface and place the dough on here. Knead it for 5 mins. Hold down the end of the dough nearest to you with your hand and use the palm of the other hand to push the rest of the dough away from you in a long stretching motion, fold it in half and repeat... you're now kneading! **Tip:** Kneading simply means streeettttching the dough to make it nice and springy.



6

4 Once the dough is ready, return to the large mixing bowl and pop in a warm place for at least 15 mins to prove. **Tip:** For best results, you can leave it a little longer!

5 Meanwhile, pre-heat your oven to 200 degrees. Remove the core from the yellow peppers and chop into 3cm chunks. Chop the base from the leek, slice in half lengthways, then slice thinly into half moon shapes. Chop the cherry tomatoes in half.

6 Put your chopped veggies on a baking tray and mix with 3 tbsp of olive oil, ½ tsp of salt and a grind of pepper. Cook in the oven for 25 mins, tossing halfway through. Pop a piece of tin foil on two baking trays with some oil and warm up in the oven for the pizza bases.

7 Heat 1 tbsp of olive oil in a frying pan on medium heat and once hot add the chorizo. Cook for a few mins until it's crispy at the edges, then remove the pan from the heat.

8 When the pizza dough is ready, dust the work surface with the remaining flour, divide your dough into two balls and roll each one out on the floured surface until nice and thin - roughly 35cm across.

Tip: If you don't have a rolling pin you can always use a wine bottle.

Tip: We made round pizzas, but you just make two big pizza rectangles the size of your baking trays if that's easier! Pop both pizzas on top of the lightly oiled pre-heated baking trays. Spread 4 tbsp of tomato purée thinly over each pizza base.

9 Once the veggies are soft and sweet, remove from the oven and sprinkle evenly over your pizza bases. Turn your oven to 220 degrees. Tear the mozzarella, scatter on top of the vegetables then top with Italian herbs and chorizo. **Tip:** To prevent the pizza base getting soggy, be careful not to add any excess water from the vegetables.

10 Pop the baking trays on the top shelf of the oven for 8-10 mins. Job done!