



# Cheesy Chorizo and Sweetcorn Pizza

with Tomatoes and Cheddar

10

Family 35 Minutes • 1 of your 5 a day



Sweetcorn



Baby Plum Tomatoes



Mature Cheddar  
Cheese



Greek Style Salad  
Cheese



Pizza Bases



Pizza Sauce



Sliced Chorizo

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Sieve, frying pan, grater and baking tray.

## Ingredients

	2P	3P	4P
Sweetcorn**	150g	326g	326g
Baby Plum Tomatoes	125g	250g	250g
Mature Cheddar Cheese** 7)	60g	90g	120g
Greek Style Salad Cheese** 7)	50g	100g	100g
Pizza Bases 13)	2	3	4
Pizza Sauce	120g	180g	240g
Sliced Chorizo**	50g	75g	100g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	533g	100g
Energy (kJ/kcal)	4778 /1142	897 /214
Fat (g)	37	7
Sat. Fat (g)	13	2
Carbohydrate (g)	163	31
Sugars (g)	12	2
Protein (g)	38	7
Salt (g)	6.29	1.18

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 13) Gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Char the Corn

Preheat your oven to 200°C. Drain the **sweetcorn** in a sieve. Heat a large frying pan on medium-high heat (no oil). Once the pan is hot, add the **sweetcorn** and cook until the liquid has evaporated and the **sweetcorn** is charred, 5-6 mins. Stir only twice during this time - you want the **sweetcorn** to pick up some nice colour.



## Finish the Prep

While the **sweetcorn** chars, halve the **tomatoes**. Grate the **Cheddar cheese** and crumble the **Greek style salad cheese** into small pieces. Once the **sweetcorn** has charred, remove it from the heat.



## Spread the Sauce

Pop the **pizza bases** onto a board. Spread the **pizza sauce** over the **pizza bases**, leaving a 1cm border around the edge.



## Assemble the Pizzas

Divide the **chorizo slices** between the **pizza bases**, then top with the **tomatoes** (cut-side up). Sprinkle over the **charred sweetcorn**, **Cheddar** and **Greek style salad cheese**.



## Bake

When the oven is hot, slide the **pizzas** directly onto the middle rack and bake until the **base** is golden and the **cheese** has melted and is bubbly, 10-12 mins.



## Serve

Once the **pizzas** are cooked, remove from your oven and transfer to a board or plates. Slice up to serve (use scissors if easier).

Enjoy!