



Cheesy Chorizo Pizza

with Pesto Crust Dipper

Family 25 Minutes

9



Mozzarella



Cheddar Cheese



Pizza Bases



Pizza Sauce



Chorizo



Fresh Pesto

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Grater, Kitchen Paper, Baking Tray, Small Bowl, Plate.

Ingredients

	2P	3P	4P
Mozzarella 7) **	1 ball	1½ balls	2 balls
Cheddar Cheese 7) **	60g	90g	120g
Pizza Bases 13)	2	3	4
Pizza Sauce**	120g	180g	240g
Chorizo**	50g	75g	100g
Fresh Pesto 7) **	50g	64g	100g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	378g	100g
Energy (kJ/kcal)	4418/1056	1170/280
Fat (g)	52	14
Sat. Fat (g)	20	5
Carbohydrate (g)	106	38
Sugars (g)	6	2
Protein (g)	39	10
Salt (g)	5.03	1.33

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Get Prepped

Preheat your oven to 200°C. Drain the **mozzarella** and pat it dry with kitchen paper, making sure you squeeze out as much liquid as possible. Then, tear it into pieces. Grate the **Cheddar cheese**.



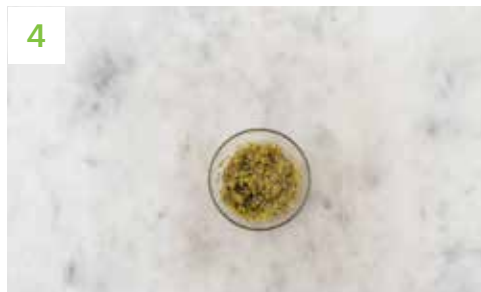
Top your Pizza

Pop your **pizza bases** onto a board. Spread the **pizza sauce** equally over the **pizza bases**, leaving a 1cm border around the edge. Top with the **mozzarella**, **Cheddar cheese** and then the **chorizo slices**.



Bake

When the oven is hot, bake the **pizzas** directly on the middle shelf until the **base** is golden and the **cheese** has melted and is bubbly, 8-10 mins.



Pesto Dip Time

In the meantime, pop the **pesto** into a small bowl ready for dipping.



A Quick Tidy

While the **pizzas** cook, finish off the washing up and make yourself a cuppa!



Finish and Serve

When ready, remove the **pizzas** from the oven and slide them onto a board. Cut them into slices then transfer them to your plates. Serve with the **pesto crust dipper** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.