



Chorizo, Mushroom and Sweetcorn Naanizza with Balsamic Dressed Rocket

Family 25-30 Minutes • 1 of your 5 a day

9



Sweetcorn



Garlic Clove



Mature Cheddar
Cheese



Monterey Jack Cheese



Chorizo



Sliced Mushrooms



Tomato Puree



Plain Naan



Balsamic Vinegar



Rocket

Pantry Items
Olive Oil

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, garlic press, grater, frying pan, plate, kitchen paper, bowl and baking tray.

Ingredients

	2P	3P	4P
Sweetcorn	75g	90g	150g
Garlic Clove**	1	1	2
Mature Cheddar Cheese** 7)	30g	45g	60g
Monterey Jack Cheese** 7)	30g	45g	60g
Chorizo**	60g	90g	120g
Sliced Mushrooms**	80g	120g	180g
Tomato Puree	2 sachets	3 sachets	4 sachets
Water for the Sauce*	2 tbsp	3 tbsp	4 tbsp
Plain Naan 7) 11) 13)	2	3	4
Balsamic Vinegar 14)	½ sachet	½ sachet	1 sachet
Olive Oil for the Dressing*	1 tbsp	1 tbsp	2 tbsp
Rocket**	40g	60g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	307g	100g
Energy (kJ/kcal)	2700 /645	879 /210
Fat (g)	28	9
Sat. Fat (g)	11	4
Carbohydrate (g)	72	24
Sugars (g)	10	3
Protein (g)	26	8
Salt (g)	3.03	0.99

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 11) Soya 13) Cereals containing gluten 14) Sulphites

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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Get Prepped

Preheat your oven to 220°C. Drain the **sweetcorn** in a sieve. Peel and grate the **garlic** (or use a garlic press). Grate the **cheeses**.



Fry Time

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once the **oil** is hot, add the **chorizo** and **sliced mushrooms** and fry, stirring, until starting to brown, 3-4 mins. Once ready, remove to a plate lined with kitchen paper.



Make the Sauce

Pop the **tomato puree** into a small bowl. Add the **garlic** and **water for the sauce** (see ingredients for amount). Season with **salt** and **pepper** and mix well to combine - this is your **naanizza sauce**.



Assemble and Bake

Pop the **naan** onto a baking tray. Divide the **naanizza sauce** between them and spread with the back of a spoon, leaving a 1cm border. Top with the **chorizo**, **mushrooms** and **sweetcorn** (see ingredients for amount), then sprinkle over the **cheese**. When the oven is hot, bake on the top shelf until the **cheese** is golden and bubbling, 6-7 mins.



Mix the Dressing

While the **naanizzas** bake, pour the **balsamic vinegar** and **olive oil for the dressing** into a medium bowl (see ingredients for both amounts). Season with **salt** and **pepper** and mix well. Just before serving, add the **rocket** to the **dressing** and toss to coat.



Serve

When ready, remove the **naanizzas** from the oven. Pop them onto your plates and serve with the **rocket salad** alongside.

Enjoy!