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## Homemade Vegetable Packed HelloFresh Chorizo Calzone

At the Hello Fresh Farm we get pretty excited about pizza. But a combination of pizza and pie; the deliciousness is overwhelming!! This week we are bringing you the calzone - a pizza pie! We get the freshest dough from our supplier the Northern Dough Company, to make sure you get the tastiest pizza pie.

 35 mins

 4 of your 5 a day

 eat within 3 days

 family box



Red Onion (1)



Red Pepper (1)



Yellow Pepper (1)



Leek (1)



Cherry Tomatoes (2 punnets)



Chorizo (2 packs)



Flour (2 tbsp)



Northern Dough Co. Pizza Dough (4 balls)



Tomato Purée (3 tbsp)



Mozzarella Cheese (2 balls)



Italian Herbs (2 tsp)


## 4 PEOPLE INGREDIENTS

- Red Onion, chopped
- Red Pepper, chopped
- Yellow Pepper, chopped
- Leek, chopped
- Cherry Tomatoes, halved
- Chorizo

- 1
- 1
- 1
- 1
- 2 punnets
- 2 packs

- Flour
- Pizza Dough
- Tomato Purée
- Mozzarella Cheese
- Italian Herbs

- 2 tbsp
- 4 balls
- 3 tbsp
- 2 balls
- 2 tsp

 Our fruit and veggies may need a little wash before cooking!

### Did you know...

In Italy, small calzones are fried in olive oil whilst large calzones are baked in the oven.

**Allergens:** Gluten, Milk.

### Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	814 kcal / 3420 kJ	29 g	14 g	101 g	14 g	41 g	5 g
Per 100g	116 kcal / 488 kJ	4 g	2 g	14 g	2 g	6 g	1 g

1



**1** Pre-heat your oven to 200 degrees. Peel and chop the **onion** into bite-sized chunks. Remove the core from the **pepper** and chop into 3cm chunks. Chop the leafy green part and the base from the **leek**, then chop it widthways into 1cm thick discs. Chop the **cherry tomatoes** in half.

4



**2** Toss your **veggies** in a splash of **olive oil** and a good pinch of **salt** and **pepper**. Cook them on a baking tray in your oven for 20 mins.

**3** Heat a splash of **olive oil** in a pan on medium heat and once hot add the **chorizo**. Cook for a few mins until ever so slightly crispy at the edges, then take the pan off the heat.

**4** Dust your work surface with the **flour** (yep, we thought of everything!), roll the **pizza dough** out into round pizza shapes, roughly 25cm across, and place on a lightly **oiled** baking tray. **Tip:** *If you don't have a rolling pin you can always use a wine bottle wrapped in clingfilm.*

6



**5** Spread the **tomato purée** thinly over each **pizza base**, leaving a border of around 2cm at the edge.

**6** Once your **veggies** are soft, divide them between each **pizza base** (making sure you only cover one half of each base, so you can fold the other half over). **Tip:** *To prevent the pizza base getting soggy, be careful not to add any excess water from the vegetables.* Tear the **mozzarella** on top of your **veggies** and sprinkle over the **Italian herbs** and **chorizo**. Turn your oven to maximum temperature.

7



**7** To make your calzones, run a wet finger around the border of each **pizza**, then fold them over and press the edges down to seal. Cook on the top shelf of your oven for 8-10 mins. Job done!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!