






Cooking Made Easy

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Homemade Vegetable Packed HelloFresh Calzone



We're really excited to get you making the first ever HelloFresh calzone! Our good friends at The Northern Dough Company have made this beautiful pizza dough in advance, so that all you need to do is roll it out, top it with tastiness, fold it in half and bake it in your (pizza) oven. Make sure to cook this meal first this week so you get the dough at its absolute freshest!

 35 min

 family box



Red Onion (3)



Red Pepper (2)



Leek (2)



Cherry Tomatoes (2 punnets)



Chorizo (2 packs)



Flour (2 tbsp)



Northern Dough Co. Pizza Dough (4 balls)



Tomato Purée (4 tbsp)





Mozzarella (2 balls)




Italian Herbs (1 tbsp)

Ingredients

	2P	4P
Red Onion, chopped	-	2
Red Pepper, chopped	-	2
Leek, chopped	-	2
Cherry Tomatoes, halved	-	2 punnets
Chorizo 1	-	2 packs
Flour 2 	-	2 tbsp
Northern Dough Co. Pizza Dough 2	-	4 balls
Tomato Purée	-	3 tbsp
Mozzarella, torn 3	-	2 balls
Italian Herbs	-	1 tbsp

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

Allergens

1) Sulphites | 2) Gluten
3) Milk

Nutrition per serving: Calories: 659 kcal | Protein: 37 g | Carbs: 72 g | Fat: 26 g | Saturated Fat: 12 g



1

1 Pre-heat the oven to 200 degrees. Peel and chop your onion into bite-sized chunks. Remove the core from the red 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.



2

2 Toss the vegetables in 1½ tbsp of olive oil and a good pinch of salt and pepper. Cook them on a baking tray in the oven for 20 mins.



6

3 Heat 1 tsp of olive oil in a pan on a medium heat and once hot add the chorizo. Cook for a few minutes until ever so slightly crispy at the edges, then take the pan off the heat.



7

4 **LH:** *Dust the work surface with the flour (yep, we thought of everything!), roll your 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 (or even a tin can at a push!).*

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

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

7 Run a wet finger around the border of each pizza then fold them over. Press the edges down to seal and put on the top shelf of the oven for 8-10 mins. Job done!