



# Hot Honey Chorizo & Mozzarella Naanizza

with a Rocket Side Salad

Matchday Bites 15-20 Minutes • Mild Spice

13A

Find all your unchilled Market items in bag A.



Mozzarella



Tomato Puree



Plain Naans



Chorizo Slices



Honey



Sriracha Sauce



Wild Rocket

**Pantry Items**

Salt, Pepper, Olive Oil



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in **red** are hot!

## Cooking tools

Kitchen paper, bowl, baking paper and baking tray.

## Ingredients

| Ingredients                | Quantity |
|----------------------------|----------|
| Mozzarella** <b>7)</b>     | 1 ball   |
| Tomato Puree               | 60g      |
| Plain Naans <b>7) 13)</b>  | 2        |
| Chorizo Slices** <b>7)</b> | 75g      |
| Honey                      | 30g      |
| Sriracha Sauce             | 15g      |
| Wild Rocket**              | 40g      |

| Pantry               | Quantity |
|----------------------|----------|
| Water for the Sauce* | 1 tbsp   |
| Olive Oil*           | 1 tbsp   |

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

## Nutrition

| Typical Values                 | Per serving | Per 100g    |
|--------------------------------|-------------|-------------|
| <b>for uncooked ingredient</b> | <b>302g</b> | <b>100g</b> |
| Energy (kJ/kcal)               | 4810/1150   | 1595/381    |
| Fat (g)                        | 31.1        | 10.3        |
| Sat. Fat (g)                   | 10.5        | 3.5         |
| Carbohydrate (g)               | 82.7        | 27.4        |
| Sugars (g)                     | 21.5        | 7.1         |
| Protein (g)                    | 30.7        | 10.2        |
| Salt (g)                       | 2.65        | 0.88        |

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7) Milk 13)** Cereals containing 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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

## Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ



1



2



3



## Prep Time

**a)** Preheat your oven to 240°C/220°C fan/gas mark 9.

**b)** Drain the **mozzarella** and squeeze out as much liquid as you can. Pat dry with kitchen paper, tear into small pieces, then pat dry again.

**c)** In a small bowl, combine the **tomato puree** and the **water for the sauce** (see pantry for amount). Season with **salt** and **pepper**.

## Bake the Naanizzas

**a)** Pop the **naans** onto a lined baking tray.

**b)** Using the back of a spoon, spread the **tomato sauce** over each **naan**, leaving a 1cm border around the edge. Top with the **chorizo slices**, then scatter over the **mozzarella pieces**.

**c)** When the oven is hot, bake your **naanizzas** on the top shelf until the **cheese** is golden and bubbling, 7-8 mins.

## Finish and Serve

**a)** Meanwhile, combine in a small bowl the **honey** and **sriracha sauce**. This is your **hot honey sauce!** **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

**b)** In a medium bowl, combine the **rocket** and **olive oil** (see pantry for amount). Season generously with **salt** and **pepper**, then toss to coat.

**c)** Once baked, share the **naanizzas** between 2 serving plates, then drizzle over the **hot honey sauce**.

**d)** Divide the **dressed rocket salad** between your plates to finish.

## Enjoy!