



Cheesy Chorizo and Honey Naanizza

with Chips, Baby Leaf Salad and Ketchup Dip

10

Family 30-35 Minutes



Potatoes



Mature Cheddar
Cheese



Tomato Puree



Plain Naans



Chorizo Slices



Cider Vinegar



Baby Leaf
Mix



Honey

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil,
Tomato Ketchup

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, grater and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Mature Cheddar Cheese** 7)	70g	110g	140g
Tomato Puree	60g	90g	120g
Plain Naans 7) 13)	2	3	4
Chorizo Slices** 7)	50g	75g	100g
Cider Vinegar 14)	15ml	22ml	30ml
Baby Leaf Mix**	50g	70g	100g
Honey	15g	22g	30g
Pantry	2P	3P	4P
Water for the Sauce*	1 tbsp	1½ tbsp	2 tbsp
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Tomato Ketchup*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	514g	100g
Energy (kJ/kcal)	4992 / 1193	972 / 232
Fat (g)	32.3	6.3
Sat. Fat (g)	11.5	2.2
Carbohydrate (g)	125.4	24.4
Sugars (g)	21.0	4.1
Protein (g)	32.5	6.3
Salt (g)	2.86	0.56

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 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, 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

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1 Chip, Chip, Hooray

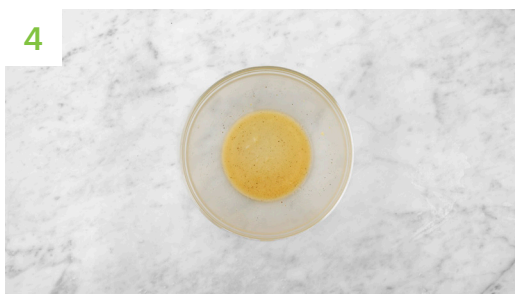
Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

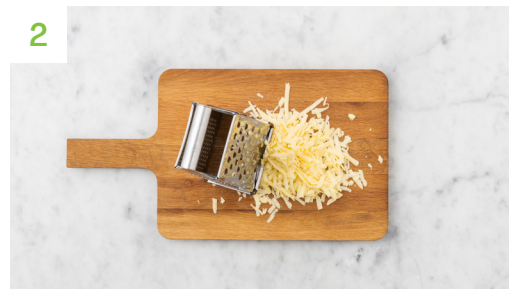
Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



4 Mix the Dressing

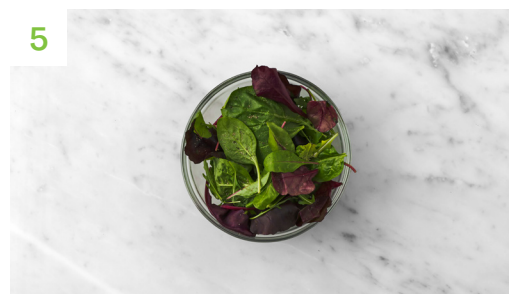
While everything's in the oven, in a medium bowl, combine the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**.



2 Cheese Please

Meanwhile, grate the **cheese**.

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



5 Get Dressed

Just before everything's ready, toss the **baby leaves** through the **dressing**.

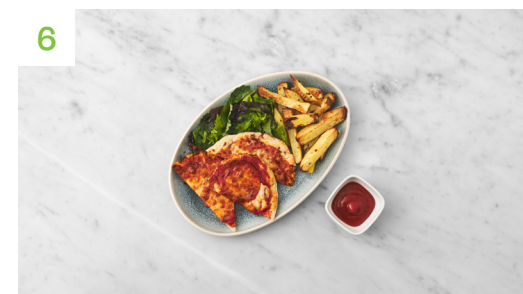


3 Bake your Naanizzas

Pop the **naans** onto a large baking tray. Divide the **tomato sauce** between them and spread with the back of a spoon, leaving a 1cm border.

Top with the **chorizo slices**, then sprinkle over the **cheese**.

When the **chips** have 10 mins left, bake your **naanizzas** on the middle shelf until the **cheese** is golden and bubbling, 7-10 mins.



6 Serve

Share the **naanizzas** between your plates and drizzle over the **honey**. **TIP:** If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.

Serve the **salad** and **chips** alongside with the **ketchup** (see pantry for amount) for dipping.

Enjoy!