



# Cheesy Chorizo Naanizza

with Pesto Crust Dipper

Rapid 20 Minutes

14



Mozzarella



Mature Cheddar Cheese



Plain Naan



Pizza Sauce



Chorizo



Fresh Pesto

## Before you start

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

## Cooking tools

Grater, baking tray, bowl and plate.

## Ingredients

	2P	3P	4P
Mozzarella** 7)	1 ball	1½ balls	2 balls
Mature Cheddar Cheese** 7)	60g	90g	120g
Plain Naan 7) 11) 13)	2	3	4
Pizza Sauce	120g	180g	240g
Chorizo**	50g	75g	100g
Fresh Pesto** 7)	50g	64g	100g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	313g	100g
Energy (kJ/kcal)	3587 /857	1148 /274
Fat (g)	49	16
Sat. Fat (g)	19	6
Carbohydrate (g)	69	22
Sugars (g)	7	2
Protein (g)	35	11
Salt (g)	3.57	1.14

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 11) Soya 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, 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 **mozzarella** and tear it into pieces.
- Pat it all dry with kitchen paper, making sure you squeeze out as much liquid as possible.
- Grate the **Cheddar cheese**.



## Pesto Dip Time

- In the meantime, pop the **pesto** into a small bowl ready for dipping.



## Top your Naanizza

- Pop the **naan**s onto a baking tray.
- Divide the **pizza sauce** between them and spread with the back of a spoon, leaving a 1cm border.
- Top with the **chorizo**, then sprinkle over the **cheese**.



## A Quick Tidy

- While the **naanizzas** cook, finish off the washing up and make yourself a cuppa!



## Bake

- When the oven is hot, bake on the top shelf until the **cheese** is golden and bubbling, 6-7 mins.



## Finish and Serve

- When ready, remove the **naanizzas** from the oven and slide them onto a board.
- Cut them into slices, then transfer them to your plates.
- Serve with the **pesto crust dipper** alongside.

Enjoy!