



Chorizo and Black Olive Pizza

with Chilli Honey Drizzle and Rocket

Classic 25 Minutes • Mild Spice

5



Fresh Mozzarella



Pizza Bases



Pizza Sauce



Chorizo Slices



Black Olives



Honey



Chilli Flakes



Rocket

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Kitchen Paper and Saucepan.

Ingredients

	2P	3P	4P
Fresh Mozzarella** 7)	1 ball	1½ balls	2 balls
Pizza Bases 13)	2	3	4
Pizza Sauce	120g	180g	240g
Chorizo Slices**	75g	125g	150g
Black Olives	30g	45g	60g
Honey	1 sachet	1½ sachets	2 sachets
Chilli Flakes	1 pinch	1 pinch	1 pinch
Rocket**	20g	40g	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	369g	100g
Energy (kJ/kcal)	3867 / 924	1049 / 251
Fat (g)	38	10
Sat. Fat (g)	16	4
Carbohydrate (g)	111	30
Sugars (g)	11	3
Protein (g)	36	10
Salt (g)	5.18	1.41

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Get Prepped

Preheat your oven to 200°C. Drain the **mozzarella** and pat it dry with kitchen paper, making sure you squeeze out as much liquid as possible. Then tear it into pieces.



Build your Pizza

Pop your **pizza bases** onto a board. Spread the **pizza sauce** over the **pizza bases**, leaving a 1cm border around the edge. Top with the **chorizo slices**, then the **olives**. Scatter over the **torn mozzarella**.



Bake

When the oven is hot, bake the **pizzas** directly on the middle shelf until the **base** is golden and the **cheese** has melted and is bubbly, 10-12 mins.



Tidy Up

While the **pizzas** cook, finish off the washing up and take a break until it's time to make the **chilli honey drizzle**.



Make the Drizzle

Just before the **pizzas** are ready, pour the **honey** into a small saucepan. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.** Add the **chilli flakes** (only use a pinch - they're hot!), then pop it on low heat and bring up to a gentle simmer for 1-2 mins. It should be a drizzling consistency. **TIP: Don't do this too early or the honey will harden as it cools.**



Finish and Serve

When ready, remove the **pizzas** from the oven and transfer them to a board. Drizzle over the **chilli honey** (this can be left off for any little ones). Dress the **rocket** with a little **olive oil** if you'd like, then pop on top of the **pizza** and cut into slices. Transfer to your plates and dig in.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.