



# Ghoulish Naanizza and Baby Leaf Salad with Chorizo, Olives and Balsamic Tomatoes

10

Halloween 25-30 Minutes • 1 of your 5 a day



Plain Naan Breads



Tomato Puree



Italian Olives



Medium Tomato



Balsamic Glaze



Mature Cheddar Cheese



Sliced Chorizo



Premium Baby Leaf Mix

**Pantry Items**

Oil, Salt, Pepper, Sugar, Olive Oil

## 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, bowl, grater and kitchen scissors.

## Ingredients

Ingredients	2P	3P	4P
Plain Naan Breads <b>7) 13)</b>	2	3	4
Tomato Puree	60g	90g	120g
Italian Olives	30g	45g	60g
Medium Tomato	1	2	2
Mature Cheddar Cheese** <b>7)</b>	60g	90g	120g
Balsamic Glaze <b>14)</b>	12ml	24ml	24ml
Sliced Chorizo**	50g	75g	100g
Premium Baby Leaf Mix**	50g	75g	100g
Pantry	2P	3P	4P
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	1 tbsp	1½ tbsp	2 tbsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3026 / 723	938 / 224
Fat (g)	33.1	10.3
Sat. Fat (g)	8.5	2.6
Carbohydrate (g)	75.3	23.3
Sugars (g)	14.5	4.5
Protein (g)	26.6	8.2
Salt (g)	3.48	1.08

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, 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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60 Worship St, London EC2A 2EZ

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## Get Prepped

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

Pop the **naans** onto a baking tray. **TIP:** Use two *baking trays if necessary.*

In a small bowl, mix together the **tomato puree**, **sugar** and **water for the sauce** (see pantry for both amounts).

Halve the **olives** widthways. Cut the **tomato** into 2cm chunks. Grate the **cheese**.



## Ready, Steady, Bake

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



## Macerate the Tomatoes

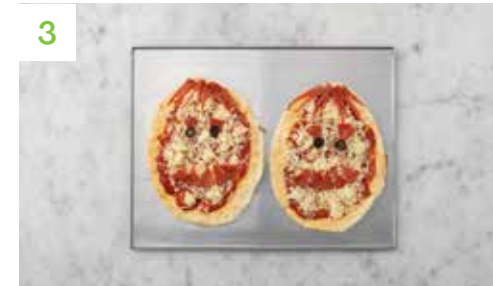
Place the **tomato chunks** into a bowl. Drizzle over the **balsamic glaze** and **olive oil for the dressing** (see pantry for amount), season with **salt** and **pepper**, then mix together well.

Use scissors to cut the **chorizo slices** into **spooky shapes** like teeth, scary eyebrows or claws - whatever you like!



## Dress the Salad

When the **naanizzas** are nearly ready, toss the **baby leaves** into the **macerated tomatoes** to coat in the **dressing**.



## Make your Ghoulish Naanizzas

Divide the **tomato sauce** between the **naans** and spread out with the back of a spoon, leaving a 1cm border around the edge.

Sprinkle over the **cheese**, then let everyone decorate the top with the **spooky chorizo shapes**.

Place **2 slices of olive** onto each **naan** to create the 'eyes' of your **ghoulish naanizzas**.



## Serve up a Fright

When you're ready to serve, pop the **ghoulish naanizzas** onto your plates and serve the **salad** alongside.

Sprinkle the remaining **olives** over the **salad** for anyone who'd like them.

Enjoy!