



Southwestern Chorizo Flatbread

with Peppers & Onions



20-30min



2 Servings

This cheesy flatbread, piled high with sautéed onions and poblano peppers, eats like a pizza, but relies on crispy pita as its base. We turn pico de gallo, a traditional fresh salsa, into a salad with grape tomatoes, garlic, lime juice, onions, and fresh cilantro. And, to really drive home the Southwestern flavor profile, we drizzle the warm flatbread with sour cream and cilantro just before serving.

What we send

- 1 red onion
- ¼ oz fresh cilantro
- 1 lime
- 1 pkg grape tomatoes
- ½ lb pkg chorizo sausage
- 1 poblano pepper
- 2 Mediterranean pitas ^{1,6,11}
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 1 oz sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper
- garlic

Tools

- medium skillet
- rimmed baking sheet

Cooking tip

To cut grape tomatoes in half, sandwich tomatoes between two plastic lids, and cut through the middle.

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 39g, Carbs 60g, Protein 25g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position.

Thinly slice **all of the onion**, then finely chop 2 tablespoons of the sliced onions (leave the remaining sliced). Finely chop **2 large garlic cloves**. Finely chop **cilantro stems and leaves** together.

Squeeze **1 tablespoon lime juice** into a medium bowl. Cut **grape tomatoes** in half (see cooking tip).



4. Toast pitas

Meanwhile, brush **pitas** all over with **oil**. Toast directly on the center oven rack until slightly crisp, 2-3 minutes (watch closely, as ovens vary).



2. Make salad, cook chorizo

To bowl with **lime juice**, stir in **tomatoes, chopped onions, half each of the chopped garlic and cilantro**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Set aside, stirring occasionally, until step 6.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chorizo** and cook, breaking up into smaller pieces, until lightly browned, 2-3 minutes.



5. Assemble flatbreads

Add **cheddar** to bowl with **chorizo and veggies**; season to taste with **salt** and **pepper** and toss to combine.

Transfer **pitas** to a rimmed baking sheet (it's ok if they overlap slightly) and top with cheese mixture.



3. Sauté poblanos & onions

While **chorizo** cooks, halve **poblano**, remove stem and seeds, then thinly slice crosswise. To skillet with chorizo, stir in **sliced onions, poblano**, and a **pinch of salt** (add a little more oil if skillet is dry). Cover, and cook until vegetables are tender and browned in spots, 5-7 minutes.

Transfer to a bowl and stir in **remaining chopped garlic**.



6. Bake flatbreads & serve

Bake on center oven rack until **cheese** is melted and **flatbreads** are crisp, 5-8 minutes. In a small bowl, combine **sour cream** and **2 teaspoons water**; season to taste with **salt** and **pepper**. Cut **flatbreads** into wedges, drizzle all over with **sour cream**, and top with **remaining cilantro**; serve **tomato salad** alongside. Enjoy!