

DINNERLY



Chorizo & Kale Pizza with Cheddar-Jack Cheese



20-30min



2 Servings

If weeknight pizza is wrong, we don't want to be right! This version, with its spicy chorizo sausage and nutrient-rich kale, is one pizza you can feel good about eating. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 1 yellow onion
- 1 bunch curly kale
- ½ lb pkg chorizo sausage
- 2 (2 oz) shredded cheddar-jack blend ²

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- medium skillet
- rimmed baking sheet

COOKING TIP

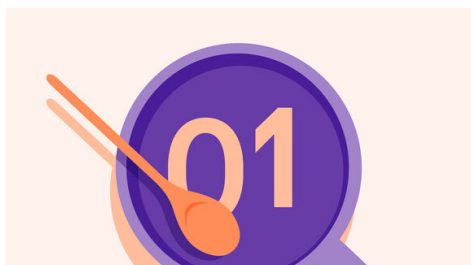
Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1220kcal, Fat 52g, Carbs 126g, Protein 40g

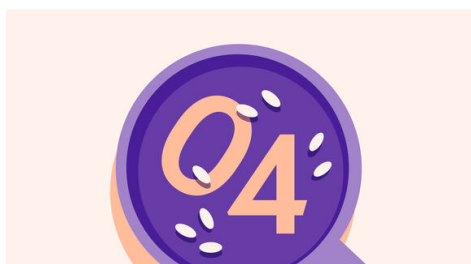


1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Let **dough** come to room temperature.

Halve **onion** and thinly slice.

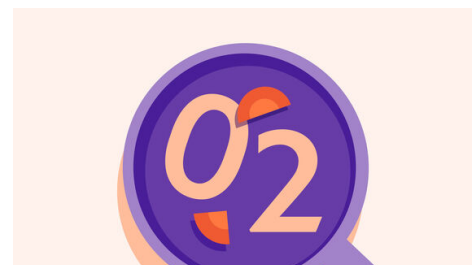
Strip **kale leaves** from stems and coarsely chop leaves; discard stems. Add to a large bowl with **1 tablespoon oil** and **½ teaspoon salt**. Massage until softened, about 1 minute.



4. Bake & serve

Top **dough** with **kale-chorizo mixture**, leaving a ½-inch border around edges. Drizzle with **oil**. Bake on lower oven rack, 10 minutes. Top with **cheese**. Continue baking until **crust** is golden all over, 5–8 minutes more. Transfer to a cutting board.

Cut **chorizo and kale pizza** into squares or wedges before serving. Enjoy!



2. Cook chorizo & onions

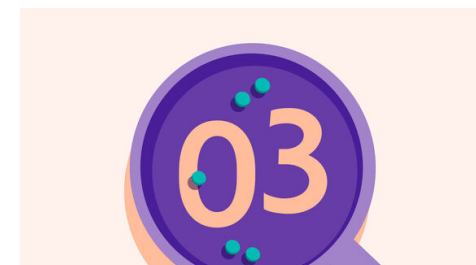
Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chorizo** and cook, breaking up into small pieces, until browned and cooked through, 5–7 minutes. Using a slotted spoon, transfer to bowl with **kale**.

Discard **all but 1 tablespoon oil** from skillet. Add **onions** and cook until softened and lightly browned, 3–4 minutes. Add to bowl with chorizo and kale.



5. ...

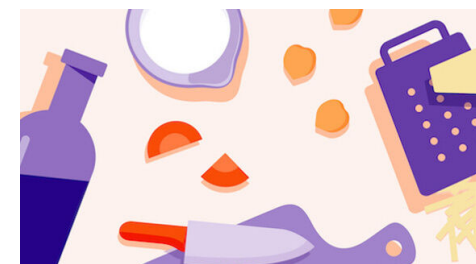
What were you expecting, more steps?



3. Prep dough

Generously **oil** a rimmed baking sheet.

On a **floured** work surface, roll or stretch **dough** to about the size of baking sheet (if dough springs back, cover and let sit 5–10 minutes, then try again). Dust off **excess flour** and carefully transfer to prepared baking sheet.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!