

# MARLEY SPOON



## Chorizo-Spiced Pork Flatbread

with Crunchy Salad and Lime Crema



20-30min



2 Servings

If you like the big, bold flavors of chorizo sausage then this is a dish for you! Savory chorizo is the perfect topping for these satisfying flatbreads. With chewy pita as the base, melty cheddar cheese, and the zing of a lime crema, each bite is a party in your mouth. A refreshing and crunchy romaine and sweet bell pepper salad on the side cools it all down.



## What we send

- 1 yellow onion
- ½ lb pkg chorizo sausage
- 2 Mediterranean pitas <sup>1,2,3</sup>
- 2 oz shredded cheddar-jack blend <sup>4</sup>
- 1 romaine heart
- 1 bell pepper
- 1 lime
- 2 (1 oz) sour cream <sup>4</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium skillet
- rimmed baking sheet

## Allergens

Sesame (1), Soy (2), Wheat (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 750kcal, Fat 38g, Carbs 63g, Protein 42g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center position. Trim ends from **onion**, then halve and thinly slice lengthwise through the core.



### 2. Sauté onion

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **½ teaspoon salt** and cook, stirring occasionally, until onions have softened and are starting to brown, about 5 minutes.



### 3. Add pork

Add **pork** to skillet and stir to break up into smaller pieces. Continue to cook **pork** and **onions** until cooked through and brown, about 4 minutes.

Stir in **¼ cup water** and cook until liquid has evaporated, about 2 minutes.



### 4. Build flatbreads

Lightly rub **pita** all over with **oil** and arrange side-by-side on a baking sheet. Divide **pork and onion mixture** between the flatbreads. Sprinkle **cheese** over pork. Drizzle each flatbread with **1 teaspoon oil** and bake until crust is golden, 6-10 minutes. Transfer to a cutting board.



### 5. Make salad

Thinly slice **romaine** crosswise, discarding end. Halve **bell pepper**, remove stem, core, and seeds, then thinly slice. Juice **lime**.

In a large bowl, whisk together **1 tablespoon lime juice** with **1 tablespoon oil**, and season with **salt** and **pepper**. Add **romaine** and **bell pepper** to **dressing** and toss to coat.



### 6. Make lime crema & serve

Combine **sour cream** and **1 teaspoon lime juice** in a small bowl, and season to taste with **salt** and **pepper**.

Drizzle **flatbreads** with **lime crema**, then cut into wedges. Top **flatbreads** with **salad** or serve alongside. Enjoy!