



## 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! We've combined ground pork and chorizo chili spice blend for the topping to these satisfying flatbreads. With chewy naan as the base, sharp white 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 d...



## What we send

- lime
- romaine heart
- yellow onion
- ground pork
- chorizo chili spice blend
- red bell pepper

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 919.0kcal, Fat 44.0g, Proteins 48.0g, Carbs 81.0g



### 1. Prep ingredients

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



### 4. Build flatbreads

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



### 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.



### 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.



### 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 **2 teaspoons of the chorizo chili spice** (save rest for own use) and cook until fragrant, about 1 minute. Stir in **¼ cup water** and cook until liquid has evaporated, about 2 minutes.



### 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!