

## Mini Chorizo and Vegetarian Pizza Pies

These are something my mother makes all the time, the fillings vary but these are my two favourite fillings.



### Ingredients

#### Chorizo Pizza Pie

- 2 x Roasted Red Peppers From a Jar
- 2 3<sup>rd</sup>'s of a Chorizo Horseshoe
- 1 Tin of Tomatoes
- 2 Red Onions
- 2 tsp Minced Ground Garlic
- Chilli Flakes

#### Vegetarian Pizza Pies

- 2 x Roasted Red Peppers From a Jar
- 1 Tin of Tomatoes
- 2 White Onions
- 1 Jar Sainsbury's Roasted Red Pepper Paste
- 1 Tin of New Potatoes
- 2 tsp of Mixed Dry Herbs

#### Also Needed

- Salt and Pepper
- Olive Oil
- Knife
- Wooden Spoon
- Wok/Frying Pan
- Cake Tray
- Pre-made Short Crust Pastry
- Grated cheddar cheese for topping

## Mini Chorizo and Vegetarian Pizza Pies

### Method:

For the Chorizo Pizza Pie		
1	Finely chop the onions finely and set them aside.	
2	Dice the red peppers into a small dice and set aside for later. Also chop the chorizo into small chunks.	
3	On a medium heat, fry the onions until they are softened. Stir them regularly to stop them sticking.	
4	Next add the garlic and stir thoroughly to ensure all the flavours are combined.	

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5	<p>Add the chorizo and cook for about 5 – 10 minutes, stir regularly and allow the oil to come out of the chorizo.</p>	
6	<p>Add the peppers and the chilli flakes and stir thoroughly, it is important to ensure that all the flavours combine. Turn the heat up slightly to cook the chilli flakes.</p>	
7	<p>Add the Char Grilled Red Pepper Paste and the Tinned Tomatoes and stir thoroughly, cook for ten minutes.</p>	
8	<p>Place your pastry cases in a greased tin and then spoon in the filling.</p>	

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**9**

Top with the grated cheese and place in the oven to cook until the cheese has melted and the pastry is golden brown.



**10**

Once cooked take out of the oven and set aside, these can be frozen or eaten hot or cold.



## Mini Chorizo and Vegetarian Pizza Pies

### For the Vegetarian Pizza Pie

<b>1</b>	Finely chop the onions, or whizz in a blender. Then chop the potatoes and peppers and set aside for later	
<b>2</b>	On a medium heat, fry the onions until they are softened. Stir them regularly to stop them sticking.	
<b>3</b>	Next add the garlic and stir thoroughly to ensure all the flavours are combined.	
<b>4</b>	Next add the Sun-Dried Tomato Paste and stir through thoroughly.	

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<b>5</b>	Add the Roasted Red Pepper paste and stir thoroughly, cook for a few minutes to allow all the flavours to mix together.	
<b>6</b>	Add the potatoes and the peppers to the mixture and stir thoroughly. You'll want to cook these for a few minutes to allow them to come to temperature	
<b>7</b>	Add the mixed herbs and stir in thoroughly.	
<b>8</b>	Add the tinned tomatoes and stir thoroughly, allow the ingredients to come to temperature.	
<b>9</b>	Place your pastry cases in a greased tin and then spoon in the filling. Top with the grated cheese and place in the oven to cook until the cheese has melted and the pastry is golden brown.	

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**10**

Once cooked take out of the oven and set aside, these can be frozen or eaten hot or cold.



As I've said earlier, these can be eaten hot or cold, or frozen and used as a snack throughout the week or for parties.