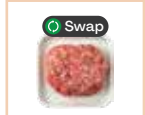




Cheesy Chorizo Chilaquiles

with Sour Cream and Guacamole

15 Minutes



Ground Beef
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://hellofresh.ca)



Chorizo Sausage, uncased
250 g | 500 g



Tortilla Chips
85 g | 170 g



Yellow Onion, chopped
56 g | 112 g



Mozzarella Cheese, shredded
¾ cup | 1 ½ cups



Sweet Bell Pepper
1 | 2



Cilantro
7 g | 14 g



Sour Cream
2 | 4



Guacamole
3 tbsp | 6 tbsp



Tomato Sauce Base
4 tbsp | 8 tbsp



Tex-Mex Paste
1 tbsp | 2 tbsp



Chicken Broth Concentrate
1 | 2

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, salt, pepper

Cooking utensils | Large non-stick pan, measuring spoons

1



Prep

- Before starting, wash and dry all produce.

- Heat a large non-stick pan over high heat.
- While pan heats, core, then cut **pepper** into ¼-inch pieces.

2



Cook chorizo and veggies

Swap | Ground Beef

- When hot, add **1 tbsp** (2 tbsp) **oil**, **peppers**, **onions** and **chorizo**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** are tender and **chorizo** is cooked through, 4-6 min.**

3



Make Chilaquiles base

- Reduce heat to low.
- Add **Tex-Mex paste**, **tomato sauce base**, **broth concentrate** and $\frac{2}{3}$ **cup** ($\frac{3}{4}$ cup) **water**. Stir to mix.
- Once simmering, add **tortilla chips** and **cheese**. Stir to mix, until **most of the chips** are lightly coated but still crisp, 30 sec.

4



Finish and serve

- Divide **chilaquiles** between plates.
- Dollop **sour cream** and **guacamole** over top.
- Using scissors, snip **cilantro** into ¼-inch pieces over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Cook beef and veggies

Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo****

** Cook to a minimum internal temperature of 74°C/165°F.