



SuperQuick Chorizo Tacos

with Red Cabbage and Sweet Bell Pepper Slaw

15-Minute Meal 15 Minutes

Customized Protein



+ Add

Swap

or

x2 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](https://www.hellofresh.ca)

 Ground Turkey 250 g 500 g	 Beyond Meat® 2 4
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 Chorizo Sausage, uncased 250 g 500 g	 Flour Tortillas 6 12
 Tomato Salsa ½ cup 1 cup	 Lime 1 2
 Sour Cream 1 2	 Sweet Bell Pepper 1 2
 Yellow Onion, chopped 113 g 226 g	 Red Cabbage, shredded 56 g 113 g
 Feta Cheese, crumbled ¼ cup ½ cup	 Tex-Mex Paste 1 tbsp 2 tbsp

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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Large non-stick pan, measuring spoons, 2 medium bowls, paper towels, small bowl

1



Cook chorizo and onions

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Before starting, wash and dry all produce.
- Heat a large non-stick pan over medium-high. When hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **chorizo** and **onions**. Cook for 4-5 min, breaking up **chorizo** into smaller pieces, until no pink remains.**
- Add **Tex-Mex paste**, then stir to combine.
- Remove from heat, then transfer **chorizo** to a medium bowl. Cover to keep warm.

2



Prep

- Meanwhile, cut **lime** into wedges.
- Core, then thinly slice **pepper** into $\frac{1}{4}$ -inch pieces.

3



Make slaw

- To another medium bowl, squeeze the **juice of a lime wedge** (2 wedges for 4 servings), then add **a pinch of sugar** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**.
- Add **cabbage** and **peppers**, then season with **salt** and **pepper**. Toss to coat.

4



Make crema

- To a small bowl, add **sour cream**, then squeeze in the **juice of a lime wedge** (two wedges for 4 servings). Season with **salt**, **pepper** and **a pinch of sugar**, then stir to combine.

5



Warm tortillas

- Just before serving, wrap **tortillas** in paper towels.
- Microwave for 30 sec-1 min, until **tortillas** are warm and flexible. (**TIP:** You can skip this step if you don't want to warm the tortillas.)

6



Finish and serve

- Divide **tortillas** between plates. Spread **crema** onto **tortillas**.
- Top **tortillas** with **chorizo**, **slaw** and **feta**.
- Serve **salsa** alongside.

Measurements within steps | **1 tbsp** (2 **tbps**) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Cook turkey and onions

Swap | **Ground Turkey**

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

1 | Cook Beyond Meat® and onions

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy.**

** Cook to a minimum temperature of 165°F.