



Choriqueso Tacos

with Creamy Slaw

Spicy

Quick

25 Minutes



Chorizo Sausage, uncased



Tomato Sauce Base



Flour Tortillas



Mozzarella Cheese, shredded



Cilantro



Lime



Coleslaw Cabbage Mix



Mayonnaise



Jalapeño



Mexican Seasoning



Green Onion



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HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, zester, large bowl, parchment paper, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Tomato Sauce Base	2 tbsp	4 tbsp
Flour Tortillas	6	12
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Cilantro	7 g	14 g
Lime	1	2
Coleslaw Cabbage Mix	170 g	340 g
Mayonnaise	4 tbsp	8 tbsp
Jalapeño 🌶️	1	2
Mexican Seasoning	2 tbsp	4 tbsp
Green Onion	2	4
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

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Prep

- Zest **lime**, then juice **half**. Cut **remaining lime** into wedges.
- Thinly slice **green onions**.
- Roughly chop **cilantro**.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP**: We suggest using gloves when prepping jalapeños!)



Make creamy slaw

- Meanwhile, whisk together **mayo**, **lime juice**, **lime zest**, **remaining Mexican Seasoning** and **1 tsp sugar** (dbl for 4 ppl) in a large bowl.
- Add **coleslaw cabbage mix** and **half the green onions**. Season with **salt** and **pepper**, then toss to combine.



Start chorizo filling

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo** and **jalapeños**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ******
- Carefully drain and discard excess fat.
- Add **half the Mexican Seasoning**, then stir to coat **chorizo and jalapeños**.



Assemble and bake tacos

- Arrange **tortillas** on a parchment-lined baking sheet. (**NOTE**: For 4 ppl, use 2 baking sheets.)
- Divide **chorizo filling** between **tortillas**.
- Sprinkle **cheese** over top.
- Bake **tacos** in the **middle** of the oven until **cheese** melts, 3-4 min. (**NOTE**: For 4 ppl, bake in the middle and top of the oven.)



Finish chorizo filling

- Add **tomato sauce base** and **⅓ cup water** (dbl for 4 ppl) to the pan with **chorizo and jalapeños**.
- Bring to a boil, then reduce heat to medium. Season with **salt** and **pepper**. Cook, stirring often, until **sauce** thickens, 3-4 min.



Finish and serve

- Divide **tacos** between plates. Serve **creamy slaw** alongside.
- Sprinkle **cilantro** and **remaining green onions** over **tacos**.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!