



Chorizo and Pepper Tortas

with Lime Crema Slaw

Quick

25 Minutes



Chorizo Sausage, uncased



Enchilada Spice Blend



Onion, sliced



Sweet Bell Pepper



Sub Roll



Sour Cream



Lime



Cilantro



Roma Tomato



Coleslaw Cabbage Mix



Chipotle Sauce

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

2 Baking sheets, measuring spoons, zester, large bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Onion, sliced	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Sub Roll	2	4
Sour Cream	6 tbsp	12 tbsp
Lime	½	1
Cilantro	7 g	14 g
Roma Tomato	80 g	160 g
Coleslaw Cabbage Mix	340 g	680 g
Chipotle Sauce	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ 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.

Contact

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Prep

- Core, then cut **pepper** into ½-inch slices.
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Roughly chop **cilantro**.
- Cut **tomato** into ¼-inch slices.
- Add **coleslaw cabbage mix** to a large bowl. Sprinkle **¼ tsp salt** (dbl for 4 ppl) over top, then massage **salt** into **coleslaw cabbage mix**. Set aside.
- Halve **rolls**.



Make slaw

- Meanwhile, add **cilantro, sour cream, lime zest, lime juice** and **¼ tsp sugar** (dbl for 4 ppl) to the bowl with **coleslaw**.
- Season with **pepper**, then toss to combine.
- Set aside.



Roast veggies

- Add **peppers, onions, 1 tbsp oil** (dbl for 4 ppl) and **half the Enchilada Spice Blend** to an unlined baking sheet.
- Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven, stirring halfway through, until tender-crisp, 12-14 min.



Toast rolls

- Arrange **rolls** on another unlined baking sheet, cut-side up.
- Toast **rolls** in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on rolls so they don't burn!)



Cook chorizo

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 3-5 min.**
- Reduce heat to medium.
- Add **chipotle sauce, remaining Enchilada Spice Blend** and **¼ cup water** (dbl for 4 ppl). Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min.



Finish and serve

- Stack **tomatoes, chorizo mixture, veggies** and **half the slaw** on **bottom rolls**. Close with **top rolls**.
- Serve **remaining slaw** on the side.

Dinner Solved!