



Chorizo Burrito Bowl

with Avocado Pico de Gallo and Cilantro-Lime Rice

PRONTO 30 Minutes



Due to order volume, you may receive an ingredient substitute from the same family for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding!
Happy cooking!



Chorizo Sausage, uncased



Garlic



Green Onions



Basmati Rice



Cilantro



Sour Cream



Lime



Grape Tomatoes



Avocado



Mexican Seasoning



Corn Kernels

HELLO CHORIZO

Spain's bold-flavoured sausage is balanced by sweet tomatoes and creamy avocado

START HERE

Before starting, wash and dry all produce.

Bust Out

Medium Bowl, Small Bowl, Measuring Spoons, Zester, Garlic Press, Medium Pot, Measuring Cups, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Garlic	6 g	12 g
Green Onions	2	2
Basmati Rice	¾ cup	1 ½ cup
Cilantro	7 g	14 g
Sour Cream	6 tbsp	12 tbsp
Lime	1	2
Grape Tomatoes	113 g	227 g
Avocado	1	2
Mexican Seasoning	1 tbsp	2 tbsp
Corn Kernels	113 g	227 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. PREP

Add **1 ¼ cups water** (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Halve **tomatoes**. Zest, then juice **lime**. Thinly slice **green onions**. Finely chop **cilantro**. Peel, pit and cut **avocado** into bite-sized pieces. Peel, then mince or grate **garlic**.



4. FINISH CHORIZO

Add **corn** to the pan with **chorizo**. Cook, stirring occasionally, until golden-brown, 2-3 min. Reduce heat to medium. Add **Mexican seasoning, garlic** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring together, until fragrant, 1-2 min.



2. COOK RICE

Add **rice** to the pot of **boiling water**. Reduce the heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



5. FINISH RICE & CONDIMENTS

When **rice** is done, fluff with a fork and stir in **half the green onions, half the lime zest** and **half the cilantro**. Season with **salt**. Mix **sour cream, half the lime juice** and **remaining lime zest** in a small bowl. (**NOTE:** This is your lime crema!) Mix **tomatoes, avocado, remaining green onions, remaining cilantro** and **remaining lime juice** in a medium bowl. Season with **salt** and **pepper**. (**NOTE:** This is your pico de gallo!)



3. COOK CHORIZO

While **rice** cooks, 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 golden-brown and cooked through, 6-7 min.**



6. FINISH AND SERVE

Divide **rice** between bowls and top with **chorizo mixture** and **pico de gallo**. Dollop over **lime crema**.

Dinner Solved!