



Chorizo Koftas

with Veggie Pilaf and Spiced Apple Chutney

Discovery

30 Minutes



Chorizo Sausage, uncased



Ginger



Indian Spice Mix



Chicken Broth Concentrate



Basmati Rice



Red Onion, chopped



Cilantro



Sugar Snap Peas



Gala Apple



Lemon



Curry Powder

HELLO APPLE CHUTNEY

Gently spiced stewed apples are the perfect condiment to pair with pork!

Start here

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

Bust out

Baking sheet, measuring spoons, 2 medium pots, parchment paper, measuring cups, grater, large bowl

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Ginger	15 g	15 g
Indian Spice Mix	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Basmati Rice	¾ cup	1 ½ cup
Red Onion, chopped	113 g	226 g
Cilantro	7 g	14 g
Sugar Snap Peas	113 g	227 g
Gala Apple	160 g	320 g
Lemon	1	1
Curry Powder	½ tsp	1 tsp
Sugar*	1 ½ tsp	3 tsp
Unsalted Butter*	2 tbsp	4 tbsp
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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Prep

Peel, core, then cut **apple** into ¼-inch pieces. Peel, then mince or grate **half the ginger**. Trim, then halve **snap peas**. Finely chop **cilantro**. Cut **half the lemon** into wedges (use whole lemon for 4 ppl).



Start chutney

While **koftas** bake, heat another medium pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **remaining onions** and **1 tsp ginger** (dbl for 4 ppl). Cook, stirring often, until **onions** soften, 2-3 min. Add **apples**, **1 ½ tsp sugar** (dbl for 4 ppl) and sprinkle with **half the curry powder** (use all for 4 ppl). Season with **salt**.



Cook pilaf

Heat a medium pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **half the onions**. Cook, stirring often, until softened, 2-3 min. Add **half the Indian Spice Mix**. Cook, stirring, until spices are fragrant, 30 sec. Add **broth concentrate**, **1 ½ cup water** and **¼ tsp salt** (dbl both for 4 ppl). Bring to a boil over high heat. Once boiling, add **rice** and **snap peas**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 14-16 min. Remove from heat and set aside to rest, still covered, 5 min.



Finish chutney

Add **½ cup water** (dbl for 4 ppl), then bring to a boil. Reduce heat to medium-low. Cover and cook, stirring occasionally, until **apples** are tender, 8-10 min. Remove from heat, then squeeze a **lemon wedge** over top.



Bake koftas

While **pilaf** cooks, combine **chorizo**, **remaining Indian Spice Mix**, **¼ tsp salt** (dbl for 4 ppl) and **half the cilantro** in a large bowl. Roll **chorizo mixture** into **8 equal-sized meatballs** (16 for 4 ppl). Transfer **meatballs** to a parchment-lined baking sheet. Bake in the **middle** of the oven, flipping halfway through, until golden-brown and cooked through, 10-12 min.**



Finish and serve

Fluff **pilaf** with a fork, then divide between plates. Serve **koftas** and **apple chutney** on top. Sprinkle **remaining cilantro** over top.

Dinner Solved!