



Chorizo Nacho Platter

with Salsa and Crema

Quick 30 Minutes



Chorizo Sausage, uncased



Tortilla Chips



Mozzarella Cheese, shredded



Tomato Salsa



Mixed Olives



Sour Cream



Onion, chopped



Green Onions



Avocado



Lime



Mexican Seasoning

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, aluminum foil, small bowl, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Chorizo Sausage, uncased | 250 g | 500 g |
| Tortilla Chips | 170 g | 340 g |
| Mozzarella Cheese, shredded | ¾ cup | 1 ½ cup |
| Tomato Salsa | ½ cup | 1 cup |
| Mixed Olives | 30 g | 60 g |
| Sour Cream | 6 tbsp | 12 tbsp |
| Onion, chopped | 56 g | 113 g |
| Green Onions | 2 | 4 |
| Avocado | 1 | 2 |
| Lime | 1 | 2 |
| Mexican Seasoning | 1 tbsp | 2 tbsp |
| Sugar* | ¼ tsp | ½ tsp |
| 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

Drain, then roughly chop **olives**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Thinly slice **green onions**. Peel, pit, then cut **avocados** into ¼-inch pieces.



Make crema

While **nachos** bake, stir together **sour cream**, **lime zest**, **¼ tsp sugar** and **1 tbsp lime juice** (dbl both for 4 ppl) in a small bowl.



Cook chorizo

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**, **Mexican Seasoning** and **onions**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt** and **pepper**.



Finish and serve

Sprinkle **green onions**, **avocado** and **olives** over **nachos**. Divide **nachos** between plates. Dollop **crema** over top. Serve with **salsa** on the side, for dipping. Squeeze over a **lime wedge**, if desired.

Dinner Solved!



Assemble and bake nachos

Layer **tortilla chips**, **chorizo mixture** and **cheese** on a foil-lined baking sheet. Bake **nachos** in the **middle** of the oven, until the **cheese** melts and starts to brown, 6-7 min. (NOTE: For 4 ppl, use two foil-lined baking sheets and bake in the middle and top of the oven, rotating sheets halfway through cooking.)