













# Chorizo Nacho Platter

with Salsa and Crema

Spicy 30 Minutes



-  Chorizo Sausage, uncased
-  Tortilla Chips
-  Mozzarella Cheese, shredded
-  Tomato Salsa
-  Mixed Olives
-  Sour Cream
-  Onion, chopped
-  Jalapeño
-  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 cups
Tomato Salsa	½ cup	1 cup
Mixed Olives	30 g	60 g
Sour Cream	6 tbsp	12 tbsp
Onion, chopped	56 g	113 g
Jalapeño 🌶️	1	2
Avocado	1	2
Lime	1	1
Mexican Seasoning	1 tbsp	2 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.*

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### Prep

Drain, then roughly chop **olives**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Peel, pit, then cut **avocados** into ¼-inch pieces. Cut **jalapeño** into ¼-inch slices, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeño!)



### 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 **avocados** and **olives** over **nachos**. Divide **nachos** between plates. Dollop **crema** over top. Serve **salsa** on the side for dipping. Squeeze over a **lime wedge**, if desired.



### Assemble and bake nachos

Layer **tortilla chips**, **chorizo mixture**, **jalapeños** and **cheese** on a foil-lined baking sheet. Bake **nachos** in the **middle** of the oven until **cheese** melts and starts to brown, 6-7 min. (**NOTE:** For 4 ppl, use 2 foil-lined baking sheets and bake in the middle and top of the oven, rotating sheets halfway through.)

## Dinner Solved!