



Chorizo Tacos

with Feta and Pickled Jalapeños

Quick

Spicy

25 Minutes



Chorizo Sausage, uncased



Flour Tortillas, 6-inch



Sweet Bell Pepper



Red Onion



Sour Cream



Enchilada Spice Blend



Tomato Sauce Base



Jalapeño



Lime



Spring Mix



Feta Cheese, crumbled

HELLO JALAPEÑOS

This medium-sized chili pepper can vary in spiciness!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 2 (dbl for 4 ppl): A quarter of the jalapeños for mild, half for medium and all the jalapeños for spicy!

Bust out

Medium bowl, measuring spoons, zester, large bowl, small pot, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Flour Tortillas, 6-inch	6	12
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	226 g
Sour Cream	3 tbsp	6 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Jalapeño 🌶️	1	2
Lime	1	2
Spring Mix	56 g	113 g
Feta Cheese, crumbled	¼ cup	½ cup
Sugar*	2 tsp	4 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 and make lime crema

Core, then cut **pepper** into ¼-inch slices.

Peel, then cut **onion** into ¼-inch slices. Zest, then juice **lime**. Thinly slice **jalapeño** into rounds, removing seeds for less heat.

(**TIP:** We suggest using gloves when prepping jalapeño!) Add **sour cream** and **1 tsp lime zest** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Cook chorizo

Heat the same pan over medium-high.

When hot, add **chorizo** to the dry pan. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ** Carefully drain and discard excess fat. Add **tomato sauce base** and **remaining Enchilada Spice Blend**. Cook, stirring often, until **chorizo** is coated, 30 sec. Add **3 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**, to taste, then stir to combine.



Pickle onions and jalapeños

Add **lime juice**, **half the onions**, **a quarter of the jalapeños**, **2 tbsp water** and **2 tsp sugar** (dbl both for 4 ppl) to a small pot.

(**NOTE:** Reference heat guide.) Season with **salt**. Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min. Remove the pot from heat. Transfer **onions** and **jalapeños**, including **liquid**, to a medium bowl. Set aside in the fridge to cool.



Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**NOTE:** You can skip this step if you don't want to warm the tortillas!)



Cook veggies

While **pickled veggies** cool, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **remaining onions**. Cook, stirring often, until tender-crisp, 3-4 min. Season with **half the Enchilada Spice Blend**. Cook, stirring often, until fragrant, 30 sec. Transfer **veggies** to a plate, then cover to keep warm.



Finish and serve

Add **1 tbsp pickling liquid** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Drain **pickled veggies**, discarding remaining pickling liquid. Add **spring mix** and **half the pickled veggies** to the large bowl with **dressing**, then toss to combine. Divide **tortillas** between plates. Top with **chorizo**, **veggies**, **remaining pickled veggies**, **lime crema** and **feta**. Serve **salad** alongside.

Dinner Solved!