



Chorizo Tortilla Stacks

with Lime Crema and Sweet Pepper Salad

30 Minutes



Chorizo Sausage, uncased



Flour Tortillas



Mexican Seasoning



Tomato Salsa



Lime



Cilantro



Sour Cream



Monterey Jack Cheese, shredded



Sweet Bell Pepper



Baby Spinach

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

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

Bust out

Baking sheet, measuring spoons, zester, large bowl, parchment paper, small bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Flour Tortillas	6	12
Mexican Seasoning	2 tbsp	4 tbsp
Tomato Salsa	½ cup	1 cup
Lime	1	1
Cilantro	7 g	7 g
Sour Cream	3 tbsp	6 tbsp
Monterey Jack Cheese, shredded	1 cup	2 cup
Sweet Bell Pepper	160 g	320 g
Baby Spinach	56 g	113 g
Sugar*	½ tsp	1 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.

Contact

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Prep

- Core, then cut **pepper** into ½-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime wedges**.
- Roughly chop **cilantro**.



Make lime crema

- Meanwhile, add **sour cream**, **lime zest**, **half the cilantro** and **½ tbsp water** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir until smooth. (**TIP**: Squeeze a lime wedge into crema, if desired!)



Cook chorizo mixture

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Break up **chorizo** into smaller pieces.
- Add **half the peppers**. Cook, stirring occasionally, until **peppers** are tender-crisp and no pink remains in **chorizo**, 4-5 min. **
- Carefully drain and discard excess fat.
- Add **Mexican Seasoning** and **2 tbsp water** (dbl for 4 ppl), then stir to combine. Remove from heat, then stir in **half the cheese**.



Make salad

- Add **lime juice**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spinach**, **remaining peppers** and **remaining cilantro**, then toss to combine.



Assemble tortilla stacks

- Arrange **2 tortillas** (4 tortillas for 4 ppl) on a parchment-lined baking sheet.
- Top **each tortilla** with **½ cup chorizo mixture**, then spread into an even layer. Top with **another tortilla** and **½ cup chorizo mixture**, then spread into an even layer. Top **each stack** with a **third tortilla**.
- Sprinkle **remaining cheese** over top.
- Bake in the **middle** of the oven until **cheese** melts and **tortillas** are heated through, 5-7 min.



Finish and serve

- Quarter **tortilla stacks**.
- Divide **tortilla stacks** and **salad** between plates.
- Dollop **lime crema** and **salsa** over **tortilla stacks**.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!