



Lentil Chorizo Stew

with Crispy Tortillas

PRONTO 35 Minutes



Chorizo Sausage, uncased



Lentils, canned



Flour Tortillas



Radishes



Lime



Mexican Seasoning



Red Onion



Parsley



White Wine Vinegar



Vegetable Broth Concentrate



Feta Cheese



Green Bell Pepper



Crushed Tomatoes

HELLO LENTILS

Did you know that Saskatchewan grows over 60% of the world's lentils?

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

Baking Sheet, Large Pot, Small Bowl

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Lentils, canned	1 can	2 cans
Flour Tortillas	6	12
Radishes	4	8
Lime	1	2
Mexican Seasoning	1 tbsp	2 tbsp
Red Onion	113 g	227 g
Parsley	7 g	7 g
White Wine Vinegar	2 tbsp	4 tbsp
Vegetable Broth Concentrate	1	2
Feta Cheese	¼ cup	½ cup
Green Bell Pepper	200 g	400 g
Crushed Tomatoes	1 box	2 box
Sugar*	1 tsp	2 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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1. PREP

Peel, then cut **onion** into ½-inch pieces. Core, then cut **pepper** into ½-inch pieces. Thinly slice **radish** into rounds. Stack, then slice **tortillas** into ¼-inch strips. Roughly chop **parsley**. Cut **lime** into wedges.



4. FINISH STEW

Add the **lentils**, including the **can liquid**, **crushed tomatoes**, **broth concentrate** and **½ cup water** (dbl for 4 ppl) to the pot. Cook, stirring occasionally, until **peppers** are softened, 6-8 min.



2. PICKLE RADISH

Add **vinegar**, **¼ cup water** and **1 tsp sugar** (dbl both for 4 ppl) to a small bowl. Stir to combine. Add **radish** and toss to coat. Season with **½ tsp salt** (dbl for 4 ppl). Transfer **cold pickled radish** to the fridge. Set aside.



5. BAKE TORTILLA STRIPS

While the **stew** cooks, toss the **tortilla strips** and **remaining Mexican Seasoning** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Bake, in **middle** of oven, until golden and crisp, 6-7 min.



3. START STEW

Heat a large pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl) then **chorizo**, **onions** and **peppers**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 5-6 min.** Add **half the Mexican spice seasoning**. Stir to coat, 1 min.



6. FINISH AND SERVE

Divide the **chorizo stew** between bowls. Crumble over **feta cheese**, then top with **pickled radish**, **tortilla strips** and **parsley**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!