



Queso Fundido-Inspired Tacos

with Chipotle Chorizo, Corn and Lime Crema

20-min



Chorizo Sausage, uncased



Onion, chopped



Monterey Jack Cheese, shredded



Flour Tortillas



Chipotle Sauce



Cilantro



Lime



Baby Tomatoes



Sour Cream



Corn Kernels



Enchilada Spice Blend



Sweet Bell Pepper

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, zester, aluminum foil, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Onion, chopped	56 g	113 g
Monterey Jack Cheese, shredded	1 cup	2 cups
Flour Tortillas	6	12
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
Cilantro	7 g	14 g
Lime	1	2
Baby Tomatoes	113 g	227 g
Sour Cream	6 tbsp	12 tbsp
Corn Kernels	113 g	227 g
Enchilada Spice Blend	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
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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Cook chorizo

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-6 min.**
- Carefully drain and discard excess fat.



Melt cheese on tortillas

- Arrange **tortillas** on a foil-lined baking sheet. (**NOTE:** For 4 ppl, broil tortillas in 2 batches.)
- Sprinkle **cheese** over **tortillas**.
- Broil in the **middle** of the oven until **cheese** melts, 1-2 min. (**TIP:** Keep an eye on tortillas so they don't burn!)



Cook veggies

- Add **Enchilada Spice Blend**, **onions** and **corn** to the pan with **chorizo**. Cook, stirring often, until **veggies** are tender-crisp, 5-6 min.
- Remove the pan from heat.
- Stir in **chipotle sauce**.
- Season with **salt** and **pepper**, to taste.



Make condiments

- Add **lime juice**, **peppers**, **tomatoes**, **cilantro**, **¼ tsp sugar** and **2 tsp oil** (dbl both for 4 ppl) to a medium bowl.
- Season with **salt** and **pepper**, then stir to combine.
- Set aside.
- Add **sour cream** and **lime zest** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.
- Set aside.



Prep

- Meanwhile, halve **tomatoes**.
- Core, then cut **pepper** into ½-inch pieces.
- Zest, then juice **lime**.
- Roughly chop **cilantro**.



Finish and serve

- Divide **tortillas** between plates. Top with **chorizo mixture**, then **some pepper pico de gallo** and **lime crema**.
- Serve **any remaining pepper pico de gallo** on the side.

Dinner Solved!