



Quick Tex-Mex Chorizo and Rice Skillet

with Poblanos and Sour Cream

Spicy

20-min



Chorizo Sausage, uncased



Quick-Cook Risotto



Poblano Pepper



Garlic Puree



Onion, chopped



Chicken Broth Concentrate



Tex-Mex Paste



Tomato Sauce Base



Green Onion



Sour Cream



Feta Cheese, crumbled

HELLO POBLANO PEPPERS

These mild Mexican peppers are called ancho chili peppers when dried!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, slotted spoon, small pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Quick-Cook Risotto	1	2
Poblano Pepper 🌶️	160 g	320 g
Garlic Puree	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Chicken Broth Concentrate	1	2
Tex-Mex Paste	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Green Onion	2	4
Sour Cream	3 tbsp	6 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
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

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA



Prep

- Core, then cut **poblano** into ½-inch pieces. (TIP: We suggest using gloves when prepping poblanos!)
- Thinly slice **green onions**.
- Without opening the package, use a small pot to press down on **risotto** package to break **rice** into smaller pieces. Massage package to separate **rice grains**.
- Set aside.



Make risotto

- Add **rice**, **broth concentrate** and **¾ cup water** (dbl for 4 ppl) to the pan with **veggies**. Stir to combine, then bring to a boil.
- Once boiling, reduce heat to medium. Simmer, stirring constantly, until **rice** is tender, 2 min. (TIP: Use the back of a spatula to gently crush any remaining clumps of rice.)
- Remove from heat, then stir in **half the chorizo**. Season with **salt** and **pepper**, to taste.



Cook chorizo

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo** and **garlic puree**. Cook, breaking up **chorizo** into smaller pieces, until cooked through, 4-6 min.**
- Season with **salt** and **pepper**.
- Using a slotted spoon, transfer **chorizo** to a paper-towel lined plate, then cover to keep warm.
- Reserve fat in the pan.



Finish and serve

- Divide **Tex-Mex risotto** between plates. Top with **remaining chorizo**.
- Sprinkle **green onions** and **feta** over top.
- Dollop with **sour cream**.

Dinner Solved!