



Shawarma-Inspired Chorizo Wraps













with Crispy Shallots and Garlic Sauce

20-min meal



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-  Chorizo Sausage, uncased
-  Ground Beef
-  Flour Tortillas
-  Roma Tomato
-  Red Cabbage, shredded
-  Spring Mix
-  Cilantro
-  Mayonnaise
-  Garlic Puree
-  Shawarma Spice Blend
-  Crispy Shallots
-  Rice Vinegar

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

Start here

Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Ground Beef	250 g	500 g
Flour Tortillas	6	12
Roma Tomato	190 g	380 g
Red Cabbage, shredded	56 g	113 g
Spring Mix	56 g	113 g
Cilantro	7 g	14 g
Mayonnaise	4 tbsp	8 tbsp
Garlic Puree	1 tbsp	2 tbsp
Shawarma Spice Blend	1 tbsp	2 tbsp
Crispy Shallots	28 g	56 g
Rice Vinegar	3 tbsp	6 tbsp
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.

1



Pickle cabbage

- Add **cabbage**, **2 ½ tbsp** (5 tbsp) **vinegar**, **1 tbsp** (2 tbsp) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat. Transfer **cabbage**, including **pickling liquid**, to a medium bowl. Set aside in the fridge to cool.

4



Cook chorizo

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Add **Shawarma Spice Blend**, **remaining garlic puree** and **2 tbsp** (4 tbsp) **water**. Cook, stirring often until fragrant, 30 sec.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo****

2



Prep

- Cut **tomato** into ½-inch pieces.
- Finely chop **cilantro**.

5



Prep tortillas

- Wrap **tortillas** in paper towels. Microwave until warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm tortillas!)
- Arrange **tortillas** on a clean surface.
- Spread **1 tsp garlic sauce** down the middle of **each tortilla**.

3



Make garlic sauce

- Add **mayo**, **half the garlic puree**, **half the cilantro** and **remaining vinegar** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.

6



Finish and serve

- Drain **pickled cabbage**, discarding liquid.
- Top **tortillas** with **spring mix**, **chorizo mixture**, **pickled cabbage** and **tomatoes**.
- Spoon **remaining garlic sauce** over top.
- Divide **wraps** between plates.
- Sprinkle **crispy shallots** and **remaining cilantro** overtop.

Dinner Solved!



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