

# Shawarma-Inspired Chorizo Wraps

with Crispy Shallots and Garlic Sauce



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# Start here

#### Wash and dry all produce.

Measurements within steps	1 tbsp	(2 tbsp)	oil
	2 person	4 person	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*		
Calt and Demmant		

Salt and Pepper\*

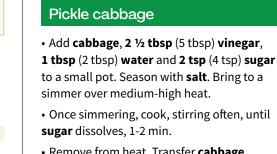
#### \* Pantry items

\*\* 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.



• Remove from heat. Transfer **cabbage**, including **pickling liquid**, to a medium bowl. Set aside in the fridge to cool.



### Prep

- Cut tomato into 1/2-inch pieces.
- Finely chop cilantro.



#### 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.

#### Cook chorizo

- Heat a large non-stick pan over mediumhigh 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**.\*\*



#### **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**.



#### 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.



