



Smoky Tex-Mex Chorizo Meatballs

with Scallion-Garlic Rice and Feta

Discovery

Spicy

30 Minutes



Chorizo Sausage, uncased



Panko Breadcrumbs



Mexican Seasoning



Tex-Mex Paste



Chipotle Sauce



Baby Spinach



Sweet Bell Pepper



Basmati Rice



Garlic Salt



Green Onion



Feta Cheese, crumbled



Roma Tomato

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, medium pot, large bowl, parchment paper, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Panko Breadcrumbs	¼ cup	½ cup
Mexican Seasoning	1 tbsp	2 tbsp
Tex-Mex Paste	1 tbsp	2 tbsp
Chipotle Sauce 🌶️	4 tbsp	8 tbsp
Baby Spinach	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Basmati Rice	¾ cup	1 ½ cups
Garlic Salt	1 tsp	2 tsp
Green Onion	2	4
Feta Cheese, crumbled	¼ cup	½ cup
Roma Tomato	80 g	160 g
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

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Cook rice

- Add **rice**, **half the garlic salt** and **1 ¼ cups water** (dbl for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Cook tomatoes and peppers

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **tomatoes** and **green onion whites**. Season with **remaining garlic salt** and **pepper**, to taste. Cook, stirring occasionally and breaking **tomatoes** up into smaller pieces, until **tomatoes** are soft and jammy, 3-4 min.
- Add **peppers**. Cook, stirring often, until softened slightly, 1-2 min.



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Cut **tomato** into ½-inch pieces.
- Thinly slice **green onions**, keeping **white** and **green parts** separate.



Finish meatballs

- Add **Tex-Mex paste** and **remaining chipotle sauce**, then sprinkle **remaining Mexican Seasoning** into the pan with **veggies**. Cook, stirring often, until fragrant, 30 sec.
- Stir in **¾ cup water** (1 cup for 4 ppl), then bring to a simmer. Simmer, stirring occasionally, until **peppers** are tender-crisp, 2-3 min.
- Add **spinach** and **meatballs**. Cook, stirring often, until **spinach** wilts, **sauce** thickens slightly and coats **meatballs**, 1-2 min. Season with **pepper**, to taste.



Roast meatballs

- Line a baking sheet with parchment paper.
- Add **chorizo**, **panko**, **1 tsp Mexican Seasoning**, **1 tbsp chipotle sauce** and **¼ tsp salt** (dbl all for 4 ppl) to a large bowl. Season with **pepper**, then combine.
- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl). Arrange **meatballs** on the prepared baking sheet.
- Roast in the **top** of the oven until cooked through, 10-12 min.**



Finish and serve

- Add **remaining green onions** to the pot with **rice**, then fluff **rice** with a fork.
- Divide **rice** between plates. Top with **chorizo meatballs**, **veggies** and **sauce**.
- Sprinkle **feta** over top.

Dinner Solved!