



# Southern-Inspired Chorizo Gravy

with Roasted Potatoes and Peppers and Charred Corn Salad

20-min



Chorizo Sausage, uncased



Corn Kernels



Smoked Paprika-Garlic Blend



Cream Sauce Spice Blend



Garlic Salt



Sous Vide Potatoes



Baby Tomatoes



Sweet Bell Pepper



Lime



Cilantro



Feta Cheese, crumbled



Ciabatta Roll

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, large bowl, parchment paper, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Corn Kernels	113 g	227 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Sous Vide Potatoes	280 g	560 g
Baby Tomatoes	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Lime	1	2
Cilantro	7 g	14 g
Feta Cheese, crumbled	¼ cup	½ cup
Ciabatta Roll	1	2
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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### Char corn

- Heat a large non-stick pan over medium-high heat.
- When hot, add **corn** to the dry pan. Cook, stirring occasionally, until dark-brown spots appear, 5-6 min.
- Remove the pan from heat. Transfer **corn** to a large bowl to cool. Set aside.



### Make chorizo gravy

- Meanwhile, heat the same pan (from step 1) over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**.
- Sprinkle **remaining Smoked Paprika-Garlic Blend** and **Cream Sauce Spice Blend** over **chorizo**. Cook, stirring often, until **chorizo** is coated, 30 sec.
- Stir in **¾ cup water** (1 ¼ cups for 4 ppl), then bring to a simmer.
- Simmer, stirring occasionally, until **gravy** thickens, 1-2 min. Season with **salt** and **pepper**, to taste. (TIP: If gravy is too thick, add water, 1 tbsp at a time, until desired consistency is reached.)



### Roast potatoes and peppers

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Pat **potatoes** dry with paper towels.
- Add **potatoes, peppers, half the garlic salt, 1 tsp Smoked Paprika-Garlic Blend** and **1 tbsp oil** (dbl both for 4 ppl) to a parchment-line baking sheet. Season with **pepper**, then toss to combine.
- Roast in the **middle** of the oven until **potatoes** are fork-tender and **peppers** are tender-crisp, 12-14 min.



### Prep and make salad

- Meanwhile, halve **tomatoes**.
- Roughly chop **cilantro**.
- Juice **lime**.
- Add **tomatoes, half the cilantro, ½ tbsp lime juice, ½ tbsp oil** and **a pinch of sugar** (dbl all for 4 ppl) to the large bowl with **charred corn**. Season with **pepper** and **remaining garlic salt**, to taste, then stir to combine.



### Toast ciabatta

- Meanwhile, halve **ciabatta**.
- Arrange **ciabatta** on an unlined baking sheet, cut-side up. Drizzle **2 tsp oil** (dbl for 4 ppl) over **ciabatta**. Season with **a pinch of garlic salt** and **pepper**, to taste.
- Flip **ciabatta** so that the cut-side is now facing down.
- Toast in the **bottom** of the oven until golden-brown, 6-8 min.



### Finish and serve

- Halve **ciabatta** diagonally.
- Divide **potatoes and peppers** between plates.
- Spoon **chorizo gravy** over top.
- Sprinkle with **feta** and **remaining cilantro**.
- Serve **charred corn salad** and **toasted ciabatta** alongside.

## Dinner Solved!