



Spanish Chorizo and Chickpea Stew

with Kale, Peppers and Spiced Croutons

Quick

Optional Spice

25 Minutes



Chorizo Sausage, uncased



Sweet Bell Pepper



Ciabatta Roll



Chickpeas



Mirepoix



Chili Flakes



Kale, chopped



Smoked Paprika-Garlic Blend



Chicken Broth Concentrate



Crushed Tomatoes

HELLO CHORIZO

A classic Spanish sausage spiced with paprika and garlic!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3:

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

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

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Ciabatta Roll	1	2
Chickpeas	370 ml	740 ml
Mirepoix	113 g	227 g
Chili Flakes 🌶️	1 tsp	1 tsp
Kale, chopped	56 g	113 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Crushed Tomatoes	370 ml	740 ml
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1 Prep

Core, then cut **pepper** into ½-inch pieces. Cut **ciabatta** into ½-inch pieces. Add **ciabatta**, **half the Smoked Paprika-Garlic Blend** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat.



2 Cook peppers

Heat a large pot over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**. Transfer **peppers** to a plate and set aside.



3 Start stew

Heat the same pot over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chorizo** and **mirepoix**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ** Add **remaining Smoked Paprika-Garlic Blend** and ¼ **tsp chili flakes**. (**NOTE:** Reference heat guide.) Cook, stirring often, until fragrant, 1 min.



4 Finish stew

Add **crushed tomatoes**, **chickpeas** (including liquid), **broth concentrate** and ½ **cup water** (dbl for 4 ppl). Bring to a boil over high heat. Once boiling, reduce heat to medium and simmer until **stew** thickens slightly, 7-8 min. Add **peppers** and **kale**. Season with **salt** and **pepper**, then stir until **kale** wilts, 1 min.



5 Make croutons

While **stew** simmers, heat a large non-stick pan over medium heat. When hot, add **ciabatta**. Cook, stirring occasionally, until golden-brown, 3-4 min. Transfer **croutons** to a plate.



6 Finish and serve

Divide **stew** between bowls. Top with **spiced croutons**.

Dinner Solved!