



Cheesy Chorizo and Corn Flatbreads

with Lime Crema and Guacamole

25 Minutes

Customized Protein


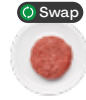
+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

	
Ground Beef	Beyond Meat®
250 g 500 g	2 4



	
Chorizo Sausage, uncased	Flatbread
250 g 500 g	2 4
	
Tomato	Cilantro
1 2	7 g 14 g
	
Guacamole	Lime
3 tbsp 6 tbsp	1 1
	
Sour Cream	Mozzarella Cheese, shredded
1 2	¼ cup 1 ½ cup
	
Corn Kernels	Mexican Seasoning
113 g 227 g	1 tbsp 2 tbsp
	
Chipotle Sauce	Tomato Sauce Base
2 tbsp 4 tbsp	4 tbsp 8 tbsp

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.

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, medium bowl, parchment paper, 2 small bowls, zester

1



Toast flatbreads

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Arrange **flatbreads** on a parchment-lined baking sheet.
- Toast **flatbreads** in the **middle** of the oven until slightly crisp, 3-5 min.
- Remove **flatbread** from oven and flip so that that **flatbreads** are toasty-side down.

2



Prep

- Zest then juice **lime**.
- Finely chop **cilantro**. Cut **tomato** into ¼-inch pieces. Season with **salt** and **pepper** directly on cutting board.

3



Make sauces

- Add **lime zest**, **sour cream** and **1 tbsp** (2 tbsp) **water** to a small bowl. Season with **salt** and **pepper**. Stir to combine.
- Combine **chipotle sauce** and **half the tomato sauce base** in a medium bowl. Season with **salt** and **pepper**. (**NOTE:** This is your flatbread sauce base.)
- Add **guacamole**, **half the cilantro** and **½ tsp** (1 tsp) **lime juice** to another small bowl. Season with **salt** and **pepper**. Stir to mix.

4



Cook chorizo

- [Swap](#) | **Ground Beef**
- [Swap](#) | **Beyond Meat®**
- 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 for 1 min.
- Add **corn** and **Mexican Spice Blend**. Cook, continuing to break up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ******
- Remove from heat. Add **remaining tomato sauce blend** and **1 tsp** (2 tsp) **lime juice**. Season with **salt** and **pepper**, to taste, then stir to combine.

5



Assemble flatbreads

- Spread **flatbread sauce base** over **flatbread**, leaving a ½-inch border.
- Spread **chorizo-corn mixture** over top in an even layer.
- Sprinkle **cheese** over top.
- Bake in the **middle** of oven until **cheese** is melted, 3-5 min.

6



Finish and serve

- Sprinkle **tomato** over **flatbreads**.
- Cut **flatbreads** into wedges and divide between plates.
- Drizzle **lime crema** over top. Dollop **guacamole** over top.
- Sprinkle **remaining cilantro** over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

4 | Cook beef

[Swap](#) | **Ground Beef**

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

4 | Cook Beyond Meat®

[Swap](#) | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook and plate it the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy, 5-6 min. ******

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