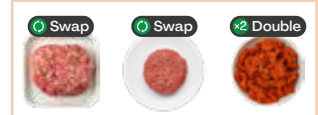




Shawarma-Inspired Chorizo Wraps


with Crispy Shallots and Garlic Sauce

20 Minutes



		
Ground Beef	Beyond Meat*	Chorizo Sausage, uncased
250 g 500 g	2 4	500 g 1000 g

 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) 



- | | |
|---|---|
|  |  |
| Chorizo Sausage, uncased | Flour Tortillas |
| 250 g 500 g | 6 12 |
|  |  |
| Tomato | Red Cabbage, shredded |
| 2 4 | 56 g 113 g |
|  |  |
| Spring Mix | Cilantro |
| 56 g 113 g | 7 g 14 g |
|  |  |
| Mayonnaise | Garlic Puree |
| 4 tbsp 8 tbsp | 1 tbsp 2 tbsp |
|  |  |
| Shawarma Spice Blend | Crispy Shallots |
| 1 tbsp 2 tbsp | 28 g 56 g |
|  | |
| Seasoned Rice Vinegar | |
| 3 tbsp 6 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, pepper, sugar, salt

Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium bowl, paper towels, small bowl, small pot

1



Pickle cabbage

- Wash and dry all produce.

- Add **cabbage**, **2 ½ tbsp** (5 tbsp) **vinegar**, **1 tbsp** (2 tbsp) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat. Transfer **cabbage**, including **pickling liquid**, to a medium bowl. Set aside in the fridge to cool.

4



Cook chorizo

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

[Swap](#) | **Beyond Meat®**

***2 Double** | **Chorizo Sausage**

- 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, 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.

2



Prep

- Cut **tomatoes** into ½-inch pieces.
- Finely chop **cilantro**.

3



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.

5



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**.

6



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** 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 it the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy, 5-6 min. ******

4 | **Cook chorizo**

***2 Double** | **Chorizo Sausage**

If you've opted for double **chorizo**, cook it in the same way the recipe instructs you to cook the **regular portion of chorizo**. Work in batches, if necessary.

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