

HELLO Quick Creamy Tex-Mex Chorizo Pasta with Peppers and Corn

15 Minutes



Customized Protein + Add Swap

×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



500 g | 1000 g



Chorizo Sausage, uncased



250 g | 500 g







Tex-Mex Paste



Tomato Sauce

2 tbsp | 4 tbsp



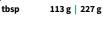


Southwest Spice Blend



Corn Kernels

1 tbsp | 2 tbsp







Pepper

56 ml | 113 ml

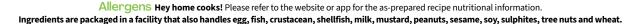




Cheddar Cheese, shredded 1/4 cup | 1/2 cup



Cilantro 7 g | 14 g



Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, strainer



Cook spaghetti

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Once the water is boiling, add spaghetti and corn to the pot.
- Cook uncovered, stirring occasionally, until tender, 10-12 min.
- When tender, drain and return spaghetti and corn to the same pot, off heat.



Cook chorizo and peppers

O Swap | Ground Beef

😡 Double | Chorizo Sausage, uncased 🕽

- Meanwhile, heat a large non-stick pan over high heat.
- Meanwhile, core, then cut pepper into
 ½-inch pieces.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then chorizo and peppers.
- Cook, breaking up chorizo into smaller pieces, until no pink remains, 3-4 min.**
- Season with salt and pepper.



Make sauce

- Add Southwest Spice Blend, Tex-Mex paste, tomato sauce base and ¼ cup (½ cup) water.
 Cook, stirring constantly, until mixture is well combined, 2-3 min.
- Remove the pan from heat.
- Add cream and cheese. Stir to combine, until cheese melts, 1 min.
- Season with salt and pepper.

Measurements within steps

1 tbsp (2 tbsp)

n Ingredient

2 | Cook beef and peppers

🗘 Swap | Ground Beef

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

2 | Cook chorizo and peppers

😡 Double | Chorizo Sausage, uncased

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



Finish and serve

- Pour **sauce** over **spaghetti and corn**, then stir to combine.
- Divide **pasta** between bowls.
- Tear or roughly chop cilantro, then sprinkle over pasta.