



Quick Creamy Tex-Mex Chorizo Pasta

with Peppers and Corn

15 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)

↻ Swap 	×2 Double
Ground Beef 250 g 500 g	Chorizo Sausage, uncased 500 g 1000 g



 Chorizo Sausage, uncased 250 g 500 g	 Spaghetti 170 g 340 g
 Tex-Mex Paste 2 tbsp 4 tbsp	 Tomato Sauce Base 2 tbsp 4 tbsp
 Southwest Spice Blend 1 tbsp 2 tbsp	 Corn Kernels 113 g 227 g
 Cream 56 ml 113 ml	 Sweet Bell Pepper 1 2
 Cheddar Cheese, shredded 1/4 cup 1/2 cup	 Cilantro 7 g 14 g

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 | Pepper, oil, salt

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

1



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.

2



Cook chorizo and peppers

- [Swap](#) | [Ground Beef](#)
- [*2 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**.

3



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**.

4



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**.

Measurements within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	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

[*2 Double](#) | [Chorizo Sausage, uncased](#)

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.