

HELLO Choriqueso Tacos with Creamy Slaw

Spicy

25 Minutes





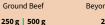




2 Double

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 降











250 g | 500 g



2 tbsp | 4 tbsp



Flour Tortillas



Cheese, shredded 34 cup | 1 1/2 cups

6 | 12





Cilantro 7 g | 14 g





Coleslaw



Cabbage Mix 170 g | 340 g

Mayonnaise 4 tbsp | 8 tbsp











Green Onion



2 | 4

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. Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring cups, measuring spoons, parchment paper, whisk, zester



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Zest lime, then juice half. Cut remaining lime into wedges.
- Thinly slice green onions.
- Roughly chop cilantro.
- Core, then finely chop jalapeño, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)



Start chorizo filling

🔘 Swap | Ground Beef

🗘 Swap | Beyond Meat®

- Heat a large non-stick pan over medium-high
- When hot, add ½ tbsp (1 tbsp) oil, then **chorizo** and **jalapeños**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add half the Mexican Seasoning, then stir to coat chorizo mixture.



Finish chorizo filling

- Add tomato sauce base and ½ cup (¾ cup) water to the pan with chorizo mixture.
- Bring to a boil, then reduce heat to medium. Season with salt and pepper. Cook, stirring often, until sauce thickens, 3-4 min.



O Swap | Beyond Meat®

Measurements

2 | Start beef filling

O Swap | Ground Beef

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

2 | Start Beyond Meat® filling

within steps

the chorizo.**

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.** Disregard instructions to drain excess fat.

1 tbsp

2 person

4 person

oil

Ingredient



Make creamy slaw

- Meanwhile, whisk together mayo, lime juice, lime zest, remaining Mexican Seasoning and 1 tsp (2 tsp) sugar in a large bowl.
- Add coleslaw cabbage mix and half the green onions. Season with salt and pepper, then toss to combine.



Assemble and bake tacos

- Arrange tortillas on a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets.)
- Divide chorizo filling between tortillas.
- Sprinkle cheese over top.
- Bake tacos in the middle of the oven until cheese melts, 3-4 min. (NOTE: For 4 ppl, bake in the middle and top of the oven.)



Finish and serve

- Divide tacos between plates. Serve creamy slaw alongside.
- Sprinkle cilantro and remaining green onions over tacos.
- Squeeze a lime wedge over top, if desired.