



Chorizo "Al Pastor"-Inspired Rice Bowls

with Pineapple Salsa and Cilantro-Lime Crema

30 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

 Ground Turkey
 250 g | 500 g

↻ Swap

 Beyond Meat®
 2 | 4



 Chorizo Sausage, uncased 250 g 500 g	 Basmati Rice ¼ cup 1 ½ cups
 Sweet Bell Pepper 1 2	 Pineapple 95 g 190 g
 Tomato 1 2	 Shallot 1 2
 Cilantro 7 g 14 g	 Lime 1 2
 Sour Cream 1 2	 Tex-Mex Paste 1 tbsp 2 tbsp
 Tomato Sauce Base 2 tbsp 4 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 | Unsalted Butter, sugar, oil, salt, pepper

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

1



Cook rice

• Before starting, wash and dry all produce.

- Add **1 ¼ cups** (2 ½ cups) **water**, **½ tsp** (¼ tsp) **salt** and **1 tbsp** (2 tbsp) **butter** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.

2



Prep

- Meanwhile, zest then juice **half the lime**. Cut **remaining lime** into wedges
- Roughly chop **cilantro**.
- Peel and cut **shallots** into ¼-inch pieces.
- Core, then cut **pepper** into ½-inch pieces.
- Cut **pineapple** into ¼-inch pieces.
- Cut **tomatoes** into ¼-inch pieces

3



Make crema and salsa

- Add **sour cream**, **half the lime zest** and **½ tbsp** (1 tbsp) **water** to a small bowl. Season with **salt** and **pepper**. Stir to mix.
- Add **pineapple**, **tomato**, **half the shallots**, **half the cilantro**, **1 tsp** (2 tsp) **lime juice** and **½ tsp** (¼ tsp) **sugar** to a medium bowl. Season with **salt** and **pepper**. Stir to combine. (**TIP:** If you prefer sweeter salsa, add additional sugar, ½ tsp at a time.)

4



Cook chorizo

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **chorizo**, **peppers** and **remaining shallots**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ******
- Add **Tex-Mex paste**, **tomato sauce base** and **2 tbsp** (4 tbsp) **water**. Cook, stirring until fragrant, 1 min.

5



Finish and serve

- Fluff **rice** with a fork, then stir in **remaining cilantro** and **remaining lime zest**.
- Divide **rice** and **chorizo mixture** between bowls.
- Top with **pineapple salsa**.
- Drizzle **lime crema** over top.
- Squeeze a **wedge of lime** over top, if desired.

Measurements
within steps

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

4 | Cook turkey

Swap | **Ground Turkey**

If you've opted to get **turkey**, add **1 tbsp** (2 tbsp) **oil** to the pan, then add **turkey**. Cook **turkey** 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. ******

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