



Choriqueso Tacos

with Creamy Slaw

Spicy

25 Minutes

Customized Protein

+ Add

Swap

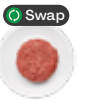
or

x2 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)



Ground Beef
250 g | 500 g



Beyond Meat®
2 | 4



Chorizo Sausage,
uncased
250 g | 500 g



Tomato Sauce
Base
2 tbsp | 4 tbsp



Flour Tortillas
6 | 12



Mozzarella
Cheese, shredded
¾ cup | 1 ½ cups



Cilantro
7 g | 14 g



Lime
1 | 2



Coleslaw
Cabbage Mix
170 g | 340 g



Mayonnaise
4 tbsp | 8 tbsp



Jalapeño
1 | 2



Mexican
Seasoning
2 tbsp | 4 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.

Pantry items | Sugar, oil, pepper, salt

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

1



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!)

4



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.

2



Start chorizo filling

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- 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** and **jalapeños**.

5



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.)

3



Finish chorizo filling

- Add **tomato sauce base** and **½ cup** (⅔ 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.

6



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.

Measurements
within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Start beef filling

🔄 Swap | **Ground Beef**

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

2 | Start Beyond Meat® filling

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook in the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.** Disregard instructions to drain excess fat.

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