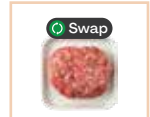




SuperQuick Cheesy Stuffed Chorizo Pockets

with Spring Mix Side Salad

15 Minutes



Ground Beef
250 g | 500 g

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)



Chorizo Sausage, uncased
250 g | 500 g



Flatbread
2 | 4



Cream Cheese
3 | 6



Mozzarella Cheese, shredded
¾ cup | 1 ½ cups



Ranch Dressing
2 tbsp | 4 tbsp



Sweet Bell Pepper
1 | 2



Smoked Paprika
1 tsp | 2 tsp



Spring Mix
56 g | 113 g



Baby Tomatoes
113 g | 227 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 | Oil, salt, pepper

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, small bowl

1



Prep

- Before starting, wash and dry all produce.

- Core, then cut **pepper** into ¼-inch strips.
- Halve **baby tomatoes**.

4



Make salad

- Meanwhile, add **tomatoes, remaining peppers, ranch** and **spring mix** to a large bowl. Season with **salt** and **pepper**, then toss to combine.

2



Cook chorizo and peppers

 Swap | **Ground Beef**

- Heat a large non-stick pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil, chorizo** and **half the peppers**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Add **smoked paprika** and cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.
- Transfer to a small bowl and carefully wipe the pan clean.

5



Finish and serve

- Divide **chorizo pockets** and **salad** between plates.

3



Stuff and pan-fry pockets

- Spread **cream cheese** onto **flatbreads**.
- Spread **chorizo mixture** onto **one-half of the flatbreads**, then sprinkle **mozzarella** over top.
- Fold the **flatbread** over onto itself and press firmly to close.
- Add **stuffed flatbreads** to the same pan (from step 2) over medium. (**NOTE:** Cook in batches for 4 ppl.)
- Cook until **cheese** has melted and **flatbreads** are golden-brown, 1-2 min per side.

Measurements within steps | **1 tbsp** (2 **tbps**) | **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 | Cook beef and peppers

 Swap | **Ground Beef**

If you've opted to get **beef**, cook **beef** in the same way the recipe instructs you to cook the **chorizo**.** Carefully drain and discard excess fat before adding **smoked paprika**.

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