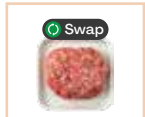




SuperQuick Chorizo-and-Pineapple Bowls with Crispy Shallot Rice and Guacamole

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](http://hellofresh.ca)



- Chorizo Sausage, uncased
250 g | 500 g
- Basmati Rice
¼ cup | 1 ½ cups
- Diced Pineapple Cup
1 | 2
- Yellow Onion, chopped
56 g | 113 g
- Cilantro
7 g | 14 g
- Crispy Shallots
28 g | 56 g
- Guacamole
3 tbsp | 6 tbsp
- Chipotle Sauce
2 tbsp | 4 tbsp
- Mexican Seasoning
1 tbsp | 2 tbsp
- Garlic Salt
1 tsp | 2 tsp

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 non-stick pan, measuring cups, measuring spoons, medium pot

1



Cook rice

- Add 1 ¼ cups (2 ½ cups) water and garlic salt to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

- To the boiling water, add **rice**.
- Cover and reduce heat to medium-low. Cook for 12-14 min, until **rice** is tender and water is absorbed.
- Season with **salt** and **pepper**, then fluff **rice** with a fork.

4



Finish and serve

- Fluff **rice** with a fork, then stir in **half the crispy shallots**.
- Divide **rice** between bowls. Top with **chorizo-pineapple mixture**.
- Drizzle with **chipotle sauce**.
- Dollop **guacamole** over top.
- Sprinkle with **cilantro** and **remaining crispy shallots**.

2



Prep

- Meanwhile, tear **cilantro**.

3



Cook chorizo

Swap | Ground Beef

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions** and **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Add **Mexican Seasoning** and **pineapple along with its juices**. Cook, stirring often, until **juices** are absorbed, 1 min. Season with **salt** and **pepper**.

Measurements
within steps

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

3 | Cook beef

Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo**.** Remove and discard excess fat, if desired.

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