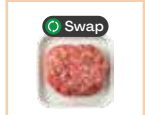




SuperQuick Creamy Tex-Mex Chorizo Pasta

with Peppers and Corn

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
-  Spaghetti
170 g | 340 g
-  Tex-Mex Paste
2 tbsp | 4 tbsp
-  Tomato Sauce Base
2 tbsp | 4 tbsp
-  Southwest Spice Blend
1 tbsp | 2 tbsp
-  Corn Kernels
113 g | 227 g
-  Cream
56 ml | 113 ml
-  Sweet Bell Pepper
1 | 2
-  Cheddar Cheese, shredded
1/4 cup | 1/2 cup
-  Cilantro
7 g | 14 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 | Pepper, oil, salt

Cooking utensils | Large non-stick pan, large pot, measuring cups, measuring spoons, strainer

1



Cook spaghetti

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Once water is boiling, add **spaghetti** and **corn** to the pot.
- Cook uncovered, stirring occasionally, until tender, 10-12 min.
- When tender, drain and return **spaghetti** and **corn** to the same pot, off heat.

2



Cook chorizo and peppers

- [Swap](#) | [Ground Beef](#)
- Meanwhile, heat a large non-stick pan over high.
- Core, then cut **pepper** into ½-inch pieces.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chorizo** and **peppers**.
- Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 3-4 min.**
- Season with **salt** and **pepper**.

3



Make sauce

- Add **Southwest Spice Blend**, **Tex-Mex paste**, **tomato sauce base** and ¼ **cup** (½ **cup**) **water**. Cook, stirring constantly, until **mixture** is well combined, 2-3 min.
- Remove the pan from heat.
- Add **cream** and **cheese**. Stir to combine, until **cheese** melts, 1 min.
- Season with **salt** and **pepper**.

4



Finish and serve

- Pour **sauce** over **spaghetti** and **corn**, then stir to combine.
- Divide **pasta** between bowls.
- Tear or roughly chop **cilantro**, then sprinkle over top of **pasta**.

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 | Cook beef and peppers

[Swap](#) | [Ground Beef](#)

If you've opted to get **beef**, omit oil, then add **beef** to the dry pan. Cook **beef** 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.