



Shawarma-Inspired Chorizo Wraps

with Crispy Shallots and Garlic Sauce

20 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)

 Ground Beef 250 g 560 g	 Beyond Meat® 2 4
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 Chorizo Sausage, uncased 250 g 500 g	 Flour Tortillas 6 12
 Tomato 2 4	 Red Cabbage, shredded 56 g 113 g
 Spring Mix 56 g 113 g	 Cilantro 7 g 14 g
 Mayonnaise 4 tbsp 8 tbsp	 Garlic Puree 1 tbsp 2 tbsp
 Shawarma Spice Blend 1 tbsp 2 tbsp	 Crispy Shallots 28 g 56 g
 Seasoned Rice Vinegar 3 tbsp 6 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 | Oil, pepper, sugar, salt

Cooking utensils | Large non-stick pan, measuring spoons, medium bowl, paper towels, small bowl, small pot, strainer

1



Pickle cabbage

- Wash and dry all produce.

- Add **cabbage**, **2 ½ tbsp** (5 tbsp) **vinegar**, **1 tbsp** (2 tbsp) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat. Transfer **cabbage**, including **pickling liquid**, to a medium bowl. Set aside in the fridge to cool.

2



Prep

- Cut **tomatoes** into ½-inch pieces.
- Finely chop **cilantro**.

3



Make garlic sauce

- Add **mayo**, **half the garlic puree**, **half the cilantro** and **remaining vinegar** to a small bowl.
- Season with **salt** and **pepper**, to taste, then stir to combine.

4



Cook chorizo

🔄 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**.
- Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Add **Shawarma Spice Blend**, **remaining garlic puree** and **2 tbsp** (4 **tbsp**) **water**.
- Cook, stirring often, until fragrant, 30 sec.

5



Prep tortillas

- Wrap **tortillas** in paper towels. Microwave until warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm tortillas!)
- Arrange **tortillas** on a clean surface.
- Spread **1 tsp garlic sauce** down the middle of **each tortilla**.

6



Finish and serve

- Drain **pickled cabbage**, discarding liquid.
- Top prepped **tortillas** with **spring mix**, **chorizo mixture**, **pickled cabbage** and **tomatoes**.
- Spoon **remaining garlic sauce** over top.
- Divide **wraps** between plates.
- Sprinkle **crispy shallots** and **remaining cilantro** over top.

Measurements
within steps

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

4 | 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**.**

4 | Cook Beyond Meat®

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it in the same way the recipe instructs you to cook the **chorizo**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.**

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