

HELLO Shawarma-Inspired Chorizo Wraps with Crispu Shallots and Garlic Sauce

with Crispy Shallots and Garlic Sauce

20 Minutes





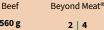
Customized Protein Add

(C) Swap

×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 🦫











uncased 250 g | 500 g

Flour Tortillas 6 12





shredded 56 g | 113 g







Spring Mix 56 g | 113 g

Cilantro 7 g | 14 g







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



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.



Prep

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



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 Beyond Meat®

Swap | Ground Beef

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

Measurements

4 | Cook beef

the chorizo.**

within steps

🔘 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.**

1 tbsp

2 person

(2 tbsp)

4 person

oil

Ingredient



Cook chorizo

🗘 Swap | Ground Beef

O Swap | Beyond Meat®

- · Heat a large non-stick pan over medium-high heat.
- When hot, add 1/2 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.



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.



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.