

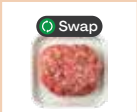


# Tex-Mex Chorizo Stew

## with Orzo, Feta and Tortilla Crumble

Movie Night

35 Minutes



Ground Beef  
250 g | 500 g

Customized Protein

+ Add

Swap

or

x2 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



Orzo  
170 g | 340 g



Sweet Bell Pepper  
1 | 2



Yellow Onion  
1 | 1



Baby Spinach  
113 g | 227 g



Feta Cheese, crumbled  
1/4 cup | 1/2 cup



Crushed Tomatoes with Garlic and Onion  
1 | 2



Tortilla Chips  
85 g | 170 g



Chicken Stock Powder  
2 tbsp | 4 tbsp



Tex-Mex Paste  
1 tbsp | 2 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 | Unsalted butter, oil, pepper, salt

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

1



### Cook orzo

• Before starting, wash and dry all produce.

- Add **6 cups water** and **1 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **orzo** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **orzo** to the same pot, off heat.

4



### Finish stew

- Add **chorizo mixture, spinach** and **1 tbsp** (2 tbsp) **butter** to the pot with **orzo**. Stir until wilted, 1 min.
- Remove from heat and cover with a lid to keep hot.
- Carefully wipe the pan clean.

2



### Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **onion** into ¼-inch pieces.
- Roughly chop **spinach**. (TIP: Place spinach in a bowl, then roughly chop using a pair of kitchen shears or scissors.)

5



### Make tortilla crumble (optional)

- Reheat the same pan (from step 3) over medium-high.
- Meanwhile, cut one corner of the bag of **tortilla chips** to let the air out. Using your hands, crush **chips** in the bag to make ½-inch pieces.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **crushed tortillas**. Cook, stirring often, until **tortilla pieces** are lightly toasted and 1-2 min. Remove from heat. (TIP: You can skip this step if you don't want to toast the tortillas.)

3



### Cook chorizo stew base

🔄 Swap | **Ground Beef**

- Heat a large non-stick pan over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **chorizo, onions, peppers** and **Tex-Mex paste**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **crushed tomatoes, chicken stock powder, 1 ½ cups** (2 ½ cups) **water**, **¼ tsp** (½ tsp) **salt** and **½ tsp** (1 tsp) **sugar**.
- Bring to a simmer over medium-high heat. Cook, stirring occasionally, until **veggies** soften and **broth** thickens slightly, 1-2 min.

6



### Finish and serve

- Season **stew** with **salt** and **pepper**.
- Divide **stew** between bowls.
- Sprinkle **tortilla crumble** and **feta** over top.

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.

### 3 | Cook beef stew base

🔄 Swap | **Ground Beef**

If you've opted to get **ground beef**, cook the same way the recipe instructs you to cook the **chorizo**\*\*

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