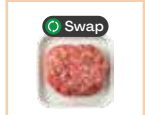




SuperQuick Chorizo Tacos

with Red Cabbage and Sweet Bell Pepper Slaw

15 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



Flour Tortillas
6 | 12



Tomato Salsa
1/2 cup | 1 cup



Lime
1 | 2



Sour Cream
1 | 2



Sweet Bell Pepper
1 | 2



Yellow Onion, chopped
113 g | 226 g



Red Cabbage, shredded
56 g | 113 g



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



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.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Large non-stick pan, measuring spoons, 2 medium bowls, paper towels, small bowl

1



Cook chorizo and onions

- Before starting, wash and dry all produce.

 Swap | Ground Beef

- Heat a large non-stick pan over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chorizo** and **onions**. Cook for 4-5 min, breaking up **chorizo** into smaller pieces, until no pink remains.**
- Add **Tex-Mex paste**, then stir to combine.
- Remove from heat, then transfer **chorizo** to a medium bowl. Cover to keep warm.

2



Prep

- Meanwhile, cut **lime** into wedges.
- Core, then thinly slice **pepper** into ¼-inch pieces.

3



Make slaw

- To another medium bowl, squeeze the **juice of a lime wedge** (two wedges for 4 servings), then add a **pinch of sugar** and **½ tbsp** (1 tbsp) **oil**.
- Add **cabbage** and **peppers**, then season with **salt** and **pepper**. Toss to coat.

4



Dress cabbage and make crema

- To a small bowl, add **sour cream**, then squeeze in the **juice of a lime wedge** (two wedges for 4 servings). Season with **salt**, **pepper** and a **pinch of sugar**, then combine.

5



Warm tortillas

- Just before serving, wrap **tortillas** in paper towels.
- Microwave for 30 sec-1 min, until **tortillas** are warm and flexible. (**TIP**: You can skip this step if you don't want to warm the tortillas.)

6



Finish and serve

- Divide **tortillas** between plates. Spread **crema** onto **tortillas**.
- Top **tortillas** with **chorizo**, **veggies**, **cabbage** and **feta**.
- Serve **salsa** alongside.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving 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.

1 | Cook beef and onions

 Swap | Ground Beef

If you've opted to get **beef**, omit oil, then add **beef** and **onions** 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 temperature of 165°F.