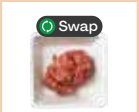




# SuperQuick Cheesy Cavatappi and Chorizo

## with Corn and Peppers

15-Minute Meal 15 Minutes



Ground Turkey  
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](http://www.hellofresh.ca)



Chorizo Sausage, uncased  
250 g | 500 g



Cavatappi  
170 g | 340 g



Sweet Bell Pepper  
1 | 2



Corn Kernels  
56.5 g | 113 g



Green Onion  
1 | 2



Monterey Jack Cheese, shredded  
½ cup | 1 cup



Cheddar Cheese, shredded  
¼ cup | ½ cup



Cream Cheese  
2 | 4



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 person 4 person

Pantry items | Milk, oil, salt, pepper

Cooking utensils | Colander, large non-stick pan, large pot, kitchen shears, measuring cups, measuring spoons

1



### Cook cavatappi and prep peppers

- Before starting, bring a large pot of salted water to a boil over high.
- Wash and dry all produce.
- To the **boiling water**, add **cavatappi**.
- Cook uncovered for 8-9 min, stirring occasionally, until tender.
- Reserve **½ cup** (1 cup) **pasta water**. Strain **cavatappi**, then return to the pot, off heat.
- Meanwhile, core, then cut **pepper** into ½-inch pieces.

2



### Cook chorizo and veggies

- **Swap** | **Ground Turkey**
- Heat a large non-stick pan over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **chorizo**. Cook for 4-5 min, breaking up **chorizo** into smaller pieces, until no pink remains.\*\*
- Add **peppers** and **half the corn** (use all for 4 servings). Cook for 5-6 min, stirring often, until **corn** is tender and **peppers** are tender-crisp.
- Add **Tex-Mex paste** and **2 tbsp** (4 tbsp) **water**. Cook for 30 sec, until water is absorbed. Season with **salt** and **pepper**.

3



### Make sauce

- To the same pan, add **cream cheese**, **Monterey Jack**, **half the cheddar** and **½ cup** (1 cup) **milk**. Cook for 1-2 min, stirring occasionally, until **cheeses** melt and **sauce** thickens. Season with **salt** and **pepper**.
- Remove from heat, then stir in **¼ cup** (½ cup) **reserved pasta water**. (**TIP:** For a lighter sauce consistency, add more reserved pasta water, 1-2 tbsp at a time.)

4



### Finish and serve

- To the pot with **pasta**, add **chorizo-cheese sauce**, then stir to coat.
- Divide **cheesy cavatappi** between bowls, then top with **remaining cheddar**.
- Using a pair of kitchen shears or scissors, snip **green onions** 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.

## 2 | Cook turkey and veggies

**Swap** | **Ground Turkey**

If you've opted to get **turkey**, cook in the same way the recipe instructs you to cook the **chorizo**.\*\*

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