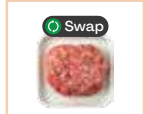




SuperQuick Chorizo-and-Egg Tacos

with Feta and Cilantro

15 Minutes



Ground Beef
250 g | 500 g

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)



Chorizo Sausage, uncased
250 g | 500 g



Egg
4 | 8



Flour Tortillas
6 | 12



Sweet Bell Pepper
1 | 2



Yellow Onion, chopped
56 g | 113 g



Cilantro
7 g | 14 g



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



Chipotle Sauce
2 tbsp | 4 tbsp



Mexican Seasoning
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 | Milk, butter, salt, pepper, oil

Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium bowl, medium non-stick pan, paper towels, whisk

1



Prep

- Before starting, wash and dry all produce.

- Core, then cut **peppers** into small pieces.

2



Cook chorizo and veggies

🔄 Swap | **Ground Beef**

- Heat a large non-stick pan over medium-high.
- When hot, add $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then **chorizo**, **onions** and **peppers**. Cook for 4-5 min, breaking up **chorizo** into smaller pieces, until no pink remains.**
- Stir in **Mexican Seasoning**. Remove from heat. Cover to keep warm.

3



Cook eggs

- Meanwhile, to a medium bowl, add **eggs** and $\frac{1}{4}$ **cup** ($\frac{1}{2}$ **cup**) **milk**. Season with **salt** and **pepper**, then whisk to combine.
- Heat a medium non-stick pan over medium.
- When hot, add **1 tbsp** (2 **tbps**) **butter**, then **egg mixture**. Cook for 2-4 min, stirring often with a spatula, until **eggs** are fluffy and cooked through.**

4



Heat tortillas

- Just before serving, wrap **tortillas** in paper towels. Microwave for 30 sec-1 min, until **tortillas** are warm and flexible.

5



Finish and serve

- Divide **tortillas** between plates, then top with **chorizo mixture**, **eggs**, **chipotle sauce** and **feta**.
- Tear **cilantro** over top.

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

For 6 servings

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 beef and veggies

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook in the same way the recipe instructs you to prep and cook the **chorizo**.** Remove and discard excess fat, if desired.

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