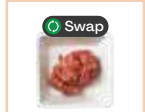




# SuperQuick Creamy Tex-Mex Chorizo Pasta

with Peppers and Corn

15-Minute Dinner 15 Minutes













Ground Turkey  
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
-  Spaghetti  
170 g | 340 g
-  Tex-Mex Paste  
2 tbsp | 4 tbsp
-  Tomato Sauce Base  
2 tbsp | 4 tbsp
-  Southwest Spice Blend  
6 g | 12 g
-  Corn Kernels  
113 g | 227 g
-  Cream  
56 ml | 113 ml
-  Sweet Bell Pepper  
1 | 2
-  Cheddar Cheese, shredded  
1/4 cup | 1/2 cup
-  Cilantro  
7 g | 14 g

**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 | Pepper, oil, salt

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

1



### Cook spaghetti

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.
- Once water is boiling, add **spaghetti** and **corn** to the pot.
- Cook uncovered, stirring occasionally, until tender, 10-12 min.
- When tender, drain and return **spaghetti** and **corn** to the same pot, off heat.

2



### Cook chorizo and peppers

- **Swap** | **Ground turkey**
- Meanwhile, heat a large non-stick pan over high heat.
- Core, then cut **pepper** into ½-inch pieces.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chorizo** and **peppers**.
- Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 3-4 min.\*\*
- Season with **salt** and **pepper**.

3



### Make sauce

- Add **Southwest Spice Blend**, **Tex-Mex paste**, **tomato sauce base** and ¼ **cup** (½ **cup**) **water**. Cook, stirring constantly, until **mixture** is well combined, 2-3 min.
- Remove the pan from heat.
- Add **cream** and **cheese**. Stir to combine, until **cheese** melts, 1 min.
- Season with **salt** and **pepper**.

4



### Finish and serve

- Pour **sauce** over **spaghetti** and **corn**, then stir to combine.
- Divide **pasta** between bowls.
- Tear or roughly chop **cilantro**, then sprinkle over top of **pasta**.

Measurements within steps

1 <b>tbsp</b>	(2 <b>tbsp</b> )	<b>oil</b>
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 turkey and peppers

**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.