



Shawarma-Inspired Chorizo Wraps

with Crispy Shallots and Garlic Sauce

20 Minutes

Customized Protein

+ Add

Swap

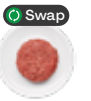
or

*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)



Ground Beef
250 g | 500 g



Beyond Meat®
2 | 4



Chorizo Sausage, uncased
250 g | 500 g



Flour Tortillas
6 | 12



Tomato
2 | 4



Red Cabbage, shredded
56 g | 113 g



Spring Mix
56 g | 113 g



Cilantro
7 g | 14 g



Mayonnaise
4 tbsp | 8 tbsp



Garlic Puree
1 tbsp | 2 tbsp



Shawarma Spice Blend
7 g | 14 g



Crispy Shallots
28 g | 56 g



Seasoned Rice Vinegar
3 tbsp | 6 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, pepper, sugar, salt

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

1



Pickle cabbage

- Wash and dry all produce.

- To a small pot, add **cabbage**, **2 ½ tbsp** (5 tbsp) **vinegar**, **1 tbsp** (2 tbsp) **water** and **2 tsp** (4 tsp) **sugar**. Season with **salt**. Bring to a simmer over medium-high.
- Once simmering, cook for 1-2 min, stirring often, until sugar dissolves.
- Remove from heat. Transfer **cabbage**, including **pickling liquid**, to a medium bowl. Set aside in the fridge to cool.

2



Prep

- Cut **tomatoes** into ½-inch pieces.
- Finely chop **cilantro**.

3



Make garlic sauce

- To a small bowl, add **mayo**, **half the garlic puree**, **half the cilantro** and **remaining vinegar**.
- Season with **salt** and **pepper**, if you like. Stir to combine.

4



Cook chorizo

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- 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 **Shawarma Spice Blend**, **remaining garlic puree** and **2 tbsp** (4 tbsp) **water**.
- Cook for 30 sec, stirring often, until fragrant.

5



Prep tortillas

- Wrap **tortillas** in paper towels. Microwave for 1 min, until warm and flexible. (**TIP:** You can skip this step if you don't want to warm tortillas!)
- Arrange **tortillas** on a clean surface.
- Spread **1 tsp garlic sauce** down the middle of **each tortilla**.

6



Finish and serve

- Drain **pickled cabbage**, discarding liquid.
- Top prepped **tortillas** with **spring mix**, **chorizo mixture**, **pickled cabbage** and **tomatoes**.
- Spoon **remaining garlic sauce** over top.
- Divide wraps between plates.
- Sprinkle **crispy shallots** and **remaining cilantro** over top.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
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.

4 | Cook beef

Swap | **Ground Beef**

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

4 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **chorizo**, breaking up **patties** into smaller pieces, until crispy.**

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