

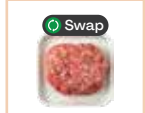


Chipotle-Chorizo Flatbreads

with Caramelized Onions and Feta

Spicy

35 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



Yellow Onion
1 | 2



Jalapeño
1 | 2



Flatbread
2 | 4



Spring Mix
56 g | 113 g



Tomato
2 | 4



Red Wine Vinegar
1 tbsp | 2 tbsp



Chipotle Sauce
4 tbsp | 8 tbsp



Feta Cheese, crumbled
¼ cup | ½ cup



Monterey Jack Cheese, shredded
1 cup | 2 cup



Smoked Paprika
1 tsp | 2 tsp

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.

Pantry items | Oil, salt, pepper, sugar

Cooking utensils | Baking sheet, measuring spoons, large bowl, small bowl, measuring cups, whisk, large non-stick pan, paper towels

1



Caramelize onions

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- **Heat Guide for Step 4:** one-quarter of the jalapeños for mild, half for medium, all for spicy!

- Heat a large non-stick pan over medium-high heat. While the pan heats, peel, then cut **onion** into ¼-inch slices.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **onions**.
- Cook, stirring occasionally, until golden-brown, 3-4 min. Season with **salt**.
- Reduce heat to medium-low. Add **1 tsp** (2 tsp) **sugar** and ¼ **cup** (½ cup) **water**. (**TIP:** Be careful—mixture may splatter!)
- Cook **onions**, stirring occasionally, until dark golden-brown, 5-7 min. Transfer to small bowl.

4



Assemble and bake flatbreads

- Meanwhile, arrange **flatbreads** on an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **chipotle sauce** over **flatbreads**.
- When **chorizo** is done, sprinkle over **flatbreads**, then top with **caramelized onions** and **jalapeños**. (**NOTE:** Reference heat guide.)
- Sprinkle **Monterey Jack cheese** and **half the feta** over top.
- Bake in the **middle** of the oven until **cheese** melts and **toppings** are warmed through, 5-7 min. (**NOTE:** For 4 ppl, bake in the middle of the oven, one sheet at a time.)

2



Prep

- Meanwhile, thinly slice **jalapeño** into rounds, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Cut **tomatoes** into ½-inch pieces.
- Add **vinegar**, ½ **tsp** (1 tsp) **sugar** and **1 ½ tbsp** (3 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.

5



Finish flatbreads and make salad

- Move **flatbreads** to the **top** rack of the oven and bake until lightly golden, 2-3 min. (**TIP:** Keep an eye on them so they don't burn!) (**NOTE:** For 4 ppl, bake in the top of the oven, one sheet at a time.)
- Meanwhile, add **tomatoes** and **spring mix** to the bowl with **vinaigrette**. Toss to combine.
- Sprinkle **remaining feta** over **salad**.

3



Cook chorizo

Swap | Ground Beef

- Carefully wipe the same pan (from step 1) clean. Heat over medium-high.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **smoked paprika**, **salt** and **pepper**. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat.

6



Finish and serve

- Halve **flatbreads**, then divide between plates.
- Serve **salad** alongside.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | 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**.**

** Cook chorizo and beef to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.