



Chorizo Meatball Bowls

with Cilantro-Lime Rice and DIY Pico De Gallo

Spicy

30 Minutes



Chorizo Sausage, uncased



Basmati Rice



Roma Tomato



Shallot



Jalapeño



Lime



Cilantro



Cheddar Cheese, shredded



Crispy Shallots



Sour Cream



Mexican Seasoning

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, zester, medium pot, rolling pin, large bowl, parchment paper, measuring cups, whisk, small bowl

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Roma Tomato	160 g	320 g
Shallot	50 g	100 g
Jalapeño 🌶️	1	2
Lime	1	2
Cilantro	7 g	14 g
Cheddar Cheese, shredded	½ cup	1 cup
Crispy Shallots	28 g	56 g
Sour Cream	3 tbsp	6 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



Cook rice

- Heat a medium pot over medium-high heat.
- While the pot heats, peel, then finely chop **shallot**.
- When the pot is hot, add **½ tbsp oil** (dbl for 4 ppl), then **half the shallots**. Cook, stirring occasionally, until softened, 2-3 min.
- Add **rice, 1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl). Cover and bring to a boil.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Sprinkle **cheese** over **rice**. Cover and set aside until **cheese** melts slightly.



Prep and make pico de gallo

- Meanwhile, finely chop **cilantro**.
- Cut **tomatoes** into ¼-inch pieces.
- Zest, then juice **lime**.
- Add **1 tbsp lime juice, ¼ tsp sugar** and **½ tbsp oil** (dbl all for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then whisk until **sugar** dissolves.
- Add **tomatoes, half the cilantro, remaining shallots** and **remaining jalapeños**, then toss to combine.



Prep meatballs

- Meanwhile, line a baking sheet with parchment paper.
- Open one side of the package of **crispy shallots**. Using a rolling pin or a heavy-bottomed pan, gently crush **crispy shallots** in their package until broken into fine crumbs.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP**: We suggest using gloves when prepping jalapeños!)
- Add **chorizo, crispy shallot crumbs, Mexican Seasoning** and **half the jalapeños** to a large bowl. Season with **pepper**, then combine.



Finish rice

- Fluff **rice** with a fork.
- Stir in **remaining cilantro, half the lime zest** and **1 tbsp butter** (dbl for 4 ppl).
- Season with **salt**, to taste.



Form and bake meatballs

- Roll **mixture** into **8 equal-sized meatballs** (16 for 4 ppl).
- Arrange **meatballs** on the prepared baking sheet.
- Bake in the **top** of the oven until cooked through, 10-12 min. ******



Finish and serve

- Add **sour cream** and **remaining lime zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Divide **rice** between bowls. Top with **meatballs** and **pico de gallo**.
- Dollop **zesty sour cream** over **meatballs**.

Dinner Solved!