

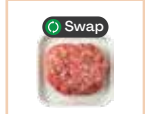


Chorizo Meatball Bowls

with Cilantro-Lime Rice and DIY Pico De Gallo

Spicy

30 Minutes



Ground Beef
250 g | 500 g

↗ Custom Recipe

+ 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



Basmati Rice
3/4 cup | 1 1/2 cups



Tomato
2 | 4



Shallot
1 | 2



Jalapeño
1 | 2



Lime
1 | 2



Cilantro
7 g | 14 g



White Cheddar Cheese, shredded
1/2 cup | 1 cup



Crispy Shallots
28 g | 56 g



Sour Cream
3 tbsp | 6 tbsp



Mexican Seasoning
2 tbsp | 4 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.

1



Cook rice

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

- Finely chop **shallot**.
- Heat a medium pot over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **half the shallots**.
- Cook, stirring often, until softened, 2-3 min. Add **½ tbsp** (1 tbsp) **Mexican Seasoning** and stir until combined, 30 sec.
- Add **rice**, **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (¼ tsp) **salt**. 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.

2



Prep meatballs

Swap | Ground Beef

- 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**, **half the jalapeños** and **1 ½ tbsp** (3 tbsp) **Mexican Seasoning** to a large bowl.
- Season with **pepper**, then combine.

3



Form and bake meatballs

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

4



Prep and make pico de gallo

- Meanwhile, finely chop **cilantro**.
- Cut **tomatoes** into ¼-inch pieces.
- Zest, then juice **lime**.
- Add **1 tbsp** (2 tbsp) **lime juice**, **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** 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.

5



Finish rice

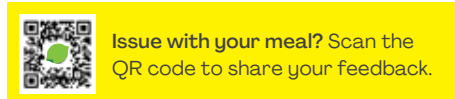
- Fluff **rice** with a fork.
- Stir in **remaining cilantro**, **half the lime zest** and **1 tbsp** (2 tbsp) **butter**.
- Season with **salt**, to taste.

6



Finish and serve

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



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

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