



# Chorizo Taco Bowls

with Red Lentil Rice and Lime Crema

Discovery

30 Minutes



Chorizo Sausage,  
uncased



Basmati Rice



Tomato Salsa



Garlic, cloves



Baby Tomatoes



Enchilada Spice Blend



Green Bell Pepper



Cheddar Cheese,  
shredded



Sour Cream



Lime



Cilantro



Red Lentils



Smoked Paprika-  
Garlic Blend

HELLO LENTILS

High in fibre, low in carbs and perfect for bulking up a bowl!

## Start here

Before starting, wash and dry all produce.

## Bust out

Medium bowl, measuring spoons, zester, medium pot, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Tomato Salsa	½ cup	1 cup
Garlic, cloves	1	2
Baby Tomatoes	113 g	227 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Green Bell Pepper	200 g	400 g
Cheddar Cheese, shredded	¼ cup	½ cup
Sour Cream	6 tbsp	12 tbsp
Lime	1	2
Cilantro	7 g	14 g
Red Lentils	½ cup	1 cup
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
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

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## Start lentil rice

Peel, then mince or grate **garlic**. Heat a medium pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice**, **half the Enchilada Spice Blend** and **half the garlic**. Cook, stirring constantly, until fragrant, 1 min. Add **salsa**, **lentils**, **¼ tsp salt** and **1 ¾ cups water** (dbl both for 4 ppl). Bring to a boil over high heat.



## Cook chorizo

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **half the Smoked Paprika-Garlic Blend**, **salt** and **pepper**. Cook, stirring constantly, until fragrant, 30 sec.



## Finish lentil rice

Once boiling, reduce heat to low. Cover and cook until **rice** and **lentils** are tender and **liquid** is absorbed, 14-16 min. Remove the pot from heat. Set aside, still covered. (**NOTE:** Rice will be a bit starchy from the lentils.)



## Cook peppers

Add **peppers** to the pan with **chorizo**. (**TIP:** Add ½ tbsp oil [dbl for 4 ppl] if the pan is dry.) Cook, stirring occasionally, until slightly softened, 3-4 min. Add **remaining garlic**, then sprinkle **remaining Smoked Paprika-Garlic Blend** over top. Cook, stirring often, until **spices** are fragrant and **peppers** are tender-crisp, 1-2 min. Season with **salt** and **pepper**, to taste.



## Prep and make lime crema

While **rice** and **lentils** cook, core, then cut **pepper** into ½-inch pieces. Halve **tomatoes**. Roughly chop **cilantro**. Zest **lime**. Juice **half the lime**. Cut **remaining lime** into wedges. Add **sour cream**, **lime juice** and **lime zest** to a medium bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



## Finish and serve

Add **half the cilantro** to the pot with **lentil rice**, then fluff with a fork until combined. Divide **lentil rice** between bowls. Top with **chorizo and peppers** and **tomatoes**. Dollop **lime crema** over top. Sprinkle with **cheese** and **remaining cilantro**. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!