



# Chorizo Tacos

with Feta and Pickled Jalapeños

Spicy

Quick

25 Minutes



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Chorizo Sausage,  
uncased



Flour Tortillas



Poblano Pepper



Onion, sliced



Jalapeño



Sour Cream



Enchilada Spice  
Blend



Tomato Sauce Base



Lime



Spring Mix



Feta Cheese,  
crumbled

HELLO JALAPEÑO

*This medium-sized chili pepper can vary in spiciness!*

## Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

### Heat Guide for Step 2:

• Omit the jalapeños for mild, add a quarter for medium, half for spicy and all the jalapeños for extra spicy!

## Bust out

Medium bowl, measuring spoons, zester, large bowl, small pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

|                          | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Chorizo Sausage, uncased | 250 g    | 500 g    |
| Flour Tortillas          | 6        | 12       |
| Poblano Pepper 🍒         | 160 g    | 320 g    |
| Onion, sliced            | 113 g    | 227 g    |
| Jalapeño 🍒               | 1        | 2        |
| Sour Cream               | 3 tbsp   | 6 tbsp   |
| Enchilada Spice Blend    | 1 tbsp   | 2 tbsp   |
| Tomato Sauce Base        | 2 tbsp   | 4 tbsp   |
| Lime                     | 1        | 2        |
| Spring Mix               | 56 g     | 113 g    |
| Feta Cheese, crumbled    | ¼ cup    | ½ cup    |
| Sugar*                   | 2 tsp    | 4 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.



### 1 Prep and make lime crema

- Zest, then juice **lime**.
- Add **sour cream**, **½ tbsp** (1 tbsp) **water** and **1 tsp** (2 tsp) **lime zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Core, then cut **poblano** into ¼-inch slices, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping poblanos!)
- Thinly slice **jalapeño** into rounds, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)



### 4 Cook chorizo

- Reheat the same pan over medium-high. When hot, add **chorizo** to the dry pan. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. **\*\* Carefully drain and discard excess fat.**
- Add **tomato sauce base** and **remaining Enchilada Spice Blend**. Cook, stirring often, until **chorizo** is coated, 30 sec.
- Add **¼ cup** (½ cup) **water**. Season with **salt** and **pepper**, to taste, then stir to combine.



### 2 Pickle onions and jalapeños

- Add **lime juice**, **half the onions**, **2 tbsp** (4 tbsp) **water**, **2 tsp** (4 tsp) **sugar** and **a quarter of the jalapeños** to a small pot. (**NOTE:** Reference heat guide.) Season with **salt**.
- Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min. Remove the pot from heat.
- Transfer **onions and jalapeños**, including **liquid**, to a medium bowl. Place in the fridge to cool.



### 5 Warm tortillas

- Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



### 3 Cook poblanos and onions

- Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **poblanos** and **remaining onions**. Cook, stirring often, until tender-crisp, 3-4 min. Season with **half the Enchilada Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- Transfer **poblanos and onions** to a plate, then cover to keep warm.



### 6 Finish and serve

- Add **1 tbsp** (2 tbsp) **pickling liquid** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Drain **pickled veggies**, discarding remaining pickling liquid.
- Add **spring mix** and **half the pickled veggies** to the large bowl with **dressing**, then toss to combine.
- Divide **tortillas** between plates. Top with **chorizo**, **poblanos and onions**, **remaining pickled veggies**, **lime crema** and **feta**.
- Serve **salad** alongside.



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Dinner Solved!