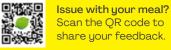


Smoky Tex-Mex Chorizo Meatballs

with Scallion-Garlic Rice and Feta

Discovery

30 Minutes





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Chorizo Sausage,





Panko Breadcrumbs



Mexican Seasoning





Tex-Mex Paste





Chipotle Sauce

Baby Spinach Sweet Bell Pepper





Basmati Rice



Green Onion



Garlic Salt

Feta Cheese, crumbled



Roma Tomato





Start here

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

Measurements, 1 tbsp (2 tbsp) within steps 4 person Ingredient

Bust out

Baking sheet, measuring spoons, medium pot, large bowl, parchment paper, measuring cups, large non-stick pan

Inaredients

3. 5 55		
	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Ground Chicken*	250 g	500 g
Panko Breadcrumbs	1/4 cup	½ cup
Mexican Seasoning	1 tbsp	2 tbsp
Tex-Mex Paste	1 tbsp	2 tbsp
Chipotle Sauce	4 tbsp	8 tbsp
Baby Spinach	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Basmati Rice	¾ cup	1 ½ cups
Garlic Salt	1 tsp	2 tsp
Green Onion	2	4
Feta Cheese, crumbled	1/4 cup	½ cup
Roma Tomato	95 g	190 g
Oil*		

- Salt and Pepper* * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.





Cook rice

oil

- Add rice, half the garlic salt and 1 1/4 cups (2 1/2 cups) water to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.



Prep

- Meanwhile, core, then cut pepper into ½-inch pieces.
- Cut **tomato** into ½-inch pieces.
- Thinly slice green onions, keeping white and green parts separate.



Roast meatballs

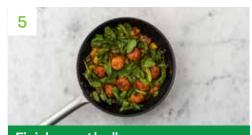
- Line a baking sheet with parchment paper.
- Add chorizo, panko, 1 tsp (2 tsp) Mexican Seasoning, 1 tbsp (2 tbsp) chipotle sauce and ¼ tsp (½ tsp) salt to a large bowl. Season with **pepper**, then combine.
- Roll mixture into 8 equal-sized meatballs (16 meatballs for 4 ppl). Arrange on the prepared baking sheet.
- Roast in the top of the oven, until cooked through, 10-12 min.**

If you've opted to get ground chicken, prepare and cook it in the same way the recipe instructs you to prepare and cook the chorizo.



Cook tomatoes and peppers

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then tomatoes and green onion whites. Season with remaining garlic salt and pepper, to taste. Cook, stirring occasionally and breaking **tomatoes** up into smaller pieces, until soft and jammy, 3-4 min.
- Add peppers. Cook, stirring often, until softened slightly, 1-2 min.



Finish meatballs

- Add Tex-Mex paste and remaining chipotle sauce, then sprinkle remaining Mexican Seasoning into the pan with veggies. Cook, stirring often, until fragrant, 30 sec.
- Stir in 3/3 cup (1 cup) water, then bring to a simmer. Simmer, stirring occasionally, until **peppers** are tender-crisp, 2-3 min.
- Add spinach and meatballs. Cook, stirring often, until **spinach** wilts and **sauce** thickens slightly and coats **meatballs**, 1-2 min. Season with **pepper**, to taste.



Finish and serve

- Add **remaining green onions** to the pot with **rice**, then fluff **rice** with a fork.
- Divide **rice** between plates. Top with chorizo meatballs, veggies and sauce.
- Sprinkle **feta** over top.

Dinner Solved!