



Smoky Tex-Mex Chorizo Meatballs

with Scallion-Garlic Rice and Feta

Discovery

30 Minutes

Custom Recipe

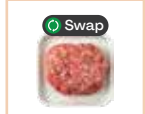
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Swap

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)



Ground Beef
250 g | 500 g



Chorizo Sausage, uncased
250 g | 500 g



Panko Breadcrumbs
1/4 cup | 1/2 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
1 | 2



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



Garlic Salt
1 tsp | 2 tsp



Green Onion
2 | 4



Feta Cheese, crumbled
1/4 cup | 1/2 cup



Tomato
1 | 2

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 the oven to 450°F.
- Wash and dry all produce.
- Add **rice**, **half the garlic salt** and **1 ¼ cups** (2 ½ 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.

2



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.

3



Roast meatballs

- [Swap](#) | [Ground Beef](#)
- 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.**

4



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.

5



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 **¾ 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.

6



Finish and serve

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

3 | Roast beef meatballs

[Swap](#) | [Ground Beef](#)

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo**.**

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

