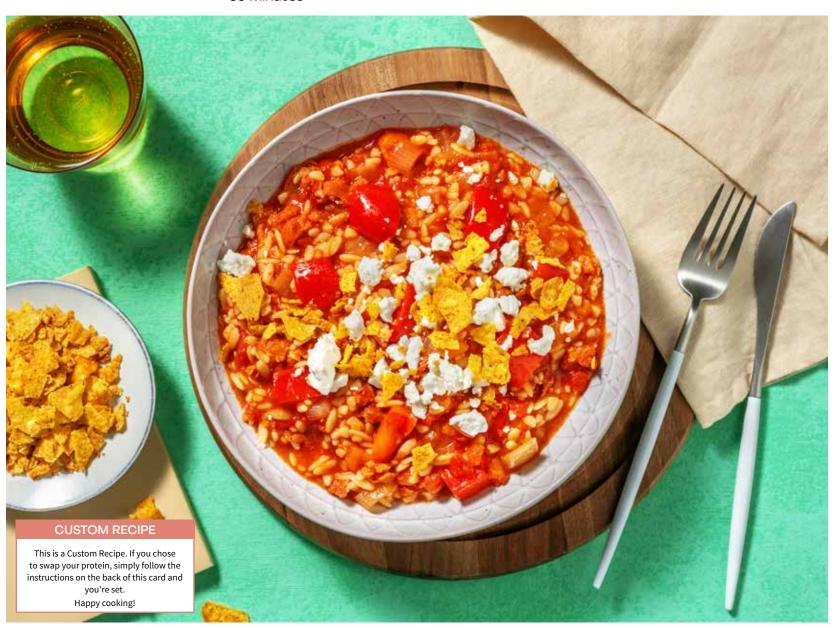


Chorizo and Orzo Stew

with Feta and Tortilla Crumble

35 Minutes





Chorizo Sausage,









Sweet Bell Pepper





Yellow Onion





Feta Cheese,



crumbled

Crushed Tomatoes



Tortilla Chips



Chicken Broth Concentrate



Mexican Seasoning

HELLO CHORIZO

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Ground Turkey	250 g	500 g
Orzo	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Yellow Onion	113 g	113 g
Baby Spinach	113 g	227 g
Feta Cheese, crumbled	⅓ cup	½ cup
Crushed Tomatoes	370 ml	796 ml
Tortilla Chips	85 g	170 g
Chicken Broth Concentrate	2	4
Mexican Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

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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Cook orzo

- Add 6 cups water and 1 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add orzo to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return **orzo** to the same pot, off heat.



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **onion** into ¼-inch pieces.
- Roughly chop **spinach**. (TIP: Place spinach in a bowl, then roughly chop using a pair of kitchen shears or scissors!)



Cook chorizo and veggies

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then chorizo, onions, peppers and half the Mexican Seasoning . Cook, breaking up chorizo into smaller pieces, until no pink remains, 4-5 min.**
- Season with salt and pepper, to taste.

If you've opted to get **turkey**, increase **oil** in the pan to **1 tbsp oil** (dbl for 4 ppl). Cook **turkey** in the same way the recipe instructs you to cook the **chorizo**.



Cook stew

- Add chorizo mixture to pot with orzo. Add crushed tomatoes, broth concentrate,
 ½ cups water and ¼ tsp salt (dbl both for 4 ppl).
- Heat over medium-high. Cook, stirring occasionally, until **veggies** soften and **broth** thickens slightly, 1-2 min.
- Add 1 tbsp butter (dbl for 4 ppl) and spinach. Stir until wilted, 1 min.
- Remove from heat, then cover with a lid to keep hot.
- Carefully wipe the pan clean.



Make tortilla crumble

- Reheat the same pan (from step 3) over medium-high.
- While the pan heats, cut one corner of the **tortilla chip** bag to let the air out. Using your hands, crush **chips** in the bag to make approximately ½-inch pieces.
- When the pan is hot, add 1 tbsp oil (dbl for 4 ppl) then crushed chips and remaining Mexican Seasoning. Cook, stirring often, until chips are lightly toasted and fragrant, 1-2 min.
- Transfer to a small bowl.



Finish and serve

- Season stew with salt and pepper, to taste.
- Divide stew between bowls.
- Sprinkle **tortilla crumble** and **feta** over top.

Dinner Solved!

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