



Chorizo and Orzo Stew

with Feta and Tortilla Crumble

35 Minutes



Chorizo Sausage, uncased



Ground Turkey



Orzo



Sweet Bell Pepper



Yellow Onion



Baby Spinach



Feta Cheese, crumbled



Crushed Tomatoes



Tortilla Chips



Chicken Broth Concentrate



Mexican Seasoning

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

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	¼ 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

** 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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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.



Cook stew

- Add **chorizo mixture** to pot with **orzo**. Add **crushed tomatoes, broth concentrate, 1 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.



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!)



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.



Cook chorizo and veggies

- Heat a large non-stick pan over medium-high 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**.



Finish and serve

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

Dinner Solved!