



HALL OF FAME VEGGIE CHORIZO TACOS with Kiwi Salsa and Lime Crema



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 650**



Red Onion



Roma Tomato



Cilantro



Sour Cream
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)



Poblano Pepper



Kiwis



Lime



Veggie Chorizo Crumbles
(Contains: Wheat, Soy)

START STRONG

To prep the kiwi, trim off the top and bottom ends, stand it upright on your cutting board, then carefully peel away the skin with your knife.

BUST OUT

- Zester
- 2 Small bowls
- Large pan
- Paper towel
- Vegetable oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------------|-----------------|
| • Red Onion | 1 2 |
| • Poblano Pepper | 1 2 |
| • Roma Tomato | 1 2 |
| • Kiwis | 2 4 |
| • Cilantro | ¼ oz ½ oz |
| • Lime | 1 2 |
| • Veggie Chorizo Crumbles | 8 oz 16 oz |
| • Sour Cream | 4 TBSP 8 TBSP |
| • Flour Tortillas | 6 12 |

HELLO WINE



PAIR WITH

Little Pioneer South East Australia Verdelho, 2016

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1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**. Mince a few slices until you have 3 TBSP minced onion. Core and seed **poblano**, then thinly slice. Core and seed **tomato**, then cut into ¼-inch cubes. Peel **kiwis** and cut into ¼-inch cubes. Finely chop **cilantro**. Zest a big pinch of zest from **lime**, then cut lime into wedges.



4 WARM VEGGIE CRUMBLES

Add **veggie crumbles** and another drizzle of **oil** to pan and toss to combine. Season with **salt** and **pepper**. Cook until crumbles are warmed through and starting to brown, about 5 minutes. Reduce heat to low to keep warm, stirring occasionally.



2 MAKE KIWIS SALSA

Combine **tomato**, **minced onion**, **kiwis**, a squeeze of **lime juice**, and half the **cilantro** in a small bowl. Season with **salt**, **pepper**, and more lime juice (to taste). Set aside.



5 MAKE LIME CREMA

In another small bowl, combine **lime zest**, a squeeze of **lime juice**, and **sour cream**. Season with **salt**, **pepper**, and more lime juice (to taste). Wrap **tortillas** in a moist paper towel and microwave on high until warm, about 30 seconds.



3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and **sliced onion**. Season with **salt** and **pepper**. Cook, tossing, until softened and slightly charred, 3-5 minutes.



6 FINISH AND SERVE

Fill **tortillas** with **crumble mixture**, then top with **kiwi salsa** and dollop with **lime crema**. Sprinkle with remaining **cilantro**. Serve with any remaining **lime wedges** on the side for squeezing over.

TACO TIME!

You couldn't fit more deliciousness in a tortilla if you tried.

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