



More than Food

hellofresh.com | hello@hellofresh.com



JULY 2015 Share your masterpiece! Tag your photos with #HelloFreshPics and share on You'll be entered into our weekly photo contest!

Warm Spinach & Spicy Chorizo Salad

with Blistered Tomatoes and Feta-Crusted Corn on the Cob



Chorizo, a spicy Spanish and Latin-American sausage variety, brings intense flavor and heat to this unconventional salad. Hot chorizo slices are tossed with tender spinach to gently wilt the greens. Served alongside feta-dusted corn on the cob (called *elote*, in Spanish), this dish will introduce you to new ingredients and new cuisines.



30 min



level 1



nut free



gluten free



Chorizo



Corn



Feta



Mayonnaise



Chipotle Powder



Cilantro



Lime



Grape Tomatoes



Baby Spinach

Ingredients

	2 People	4 People
Chorizo	6 oz	12 oz
Corn	2 ears	4 ears
Feta ¹⁾	1 oz	2 oz
Mayonnaise ²⁾	2 T	4 T
Chipotle Powder	1 t	2 t
Cilantro	1 bunch	2 bunches
Lime	1	2
Grape Tomatoes	1 bunch	2 bunches
Baby Spinach	8 oz	16 oz
Olive Oil*	1 T	2 T

*Not Included

Allergens

- 1) Dairy
- 2) Eggs

Tools

Large Pan, Small Bowl

Ruler

0 in 1/4 in 1/2 in 3/4 in 1 in

Nutrition per person Calories: 656 cal | Carbs: 29 g | Fat: 49 g | Protein: 30 g | Fiber: 6 g



1 Halve the **tomatoes** and **lime**. Chop the **cilantro**.



2 Heat 1 teaspoon **olive oil** in a large pan over medium-high heat. Place the ears of **corn** and **chorizo** on separate sides of the pan and cook, rotating occasionally, until the corn is charred on the outside and chorizo is browned, about 5-7 minutes. Remove the **corn** from the pan, then add **1/2 cup water** to the pan and steam the chorizo until cooked through, about 3 minutes. Set the chorizo aside with the corn and cover to keep warm.



3 **Make the chipotle mayo:** while the chorizo cooks, in a small bowl, combine **2 tablespoons mayonnaise** with **as much chipotle powder as you like**. Season with salt.

4 **Make the wilted spinach salad:** heat 2 teaspoons **olive oil** in the same pan over medium-high heat. Add the **tomatoes** to the pan and cook, tossing, 2-3 minutes, until slightly softened. Remove pan from heat, then stir in the **spinach** to wilt slightly. Season with **salt** and **pepper**, then finish the **spinach** with a squeeze of **lime** and a drizzle of **olive oil**.



5 Brush each **corn cob** with **1 tablespoon chipotle mayo**, then press the **feta** into the corn to adhere. Thinly slice the **chorizo**.

6 Plate the **wilted spinach salad** and top with the **chorizo**. Serve the **corn** to the side, sprinkled with **cilantro**. Enjoy!