



BREAKFAST



CHORIZO, KALE, AND TOMATO SKILLET over Cheesy Cheddar Grits



HELLO CHEESY GRITS

Creamy, rich goodness that sticks to your spoon

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 660**

-  Chorizo Sausage
-  Grape Tomatoes
-  Smoked Paprika
-  Grits
-  Kale
-  Yellow Onion
-  Chicken Stock Concentrate
-  Cheddar Cheese
(Contains: Milk)

START STRONG


Make sure to whisk the grits well as you're adding them to the pot. This will help them turn out smooth and get rid of any lumps.

BUST OUT

- Large pan
- Medium pot
- Oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------|
| • Kale | 4 oz 8 oz |
| • Grape Tomatoes | 10 oz 20 oz |
| • Chorizo Sausage | 6 oz 12 oz |
| • Yellow Onion | 1 2 |
| • Chicken Stock Concentrate | 1 2 |
| • Smoked Paprika  | 1 tsp 2 tsp |
| • Grits | ½ Cup 1 Cup |
| • Cheddar Cheese | ½ Cup 1 Cup |

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1 PREP VEGGIES

Wash and dry all produce. Remove and discard ribs and stems from **kale**. Roughly chop leaves. Halve **tomatoes** lengthwise. Halve, peel, and thinly slice **onion**.



4 COOK GRITS

Once water is boiling, whisk **grits** into pot. Cook, stirring frequently, until thick, 5-7 minutes. (**TIP:** Add a few splashes of water if grits become stiff.) Add **cheddar** and **1 TBSP butter** and stir until melted. Season with **salt** and **pepper**.



2 COOK CHORIZO

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **chorizo**, breaking it up into pieces, and cook until cooked through and lightly crisped, 3-4 minutes. Remove from pan and set aside. Meanwhile, bring **2½ cups water** to a boil in a medium pot.



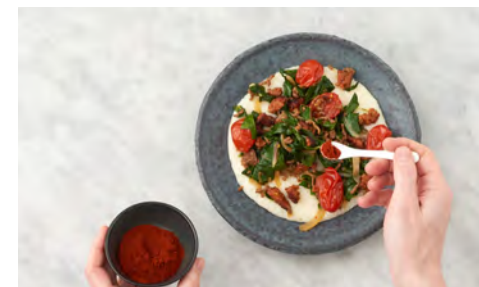
5 ADD CHORIZO

Stir **chorizo** into pan with **veggies**. (**TIP:** Mixture should have a saucy consistency. Stir in up to ¼ cup water if it seems dry.)



3 COOK VEGGIES

Add **onion** and a drizzle of **oil** to same pan over medium-high heat. Cook until soft, 4-5 minutes. Season with **salt** and **pepper**. Add **tomatoes** and cook until just soft, 2-3 minutes. Add **stock concentrate**, **⅓ cup water**, **kale**, and **½ tsp smoked paprika** (save the rest for garnish). Cook until kale is tender, 3-4 minutes. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **grits** between plates. Top with **chorizo mixture**. Sprinkle with a pinch of **smoked paprika** and serve.

FÁNTASTICO!

Chorizo and smoked paprika bring a Spanish-style twist to grits.

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