



# Chorizo and Poblano Tortilla Stacks

with Lime Crema and DIY Salsa

Spicy

30 Minutes



Chorizo Sausage,  
uncased



Flour Tortillas



Poblano Pepper



Roma Tomato



Green Onion



Lime



Cheddar Cheese,  
shredded



Sour Cream



Enchilada Spice  
Blend

## HELLO ENCHILADA SPICE BLEND

*This savoury blend combines warming spices with aromatic onion and garlic!*

## Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, zester, parchment paper, small bowl, measuring cups, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Flour Tortillas	6	12
Poblano Pepper 🌶️	160 g	320 g
Roma Tomato	80 g	160 g
Green Onion	1	2
Lime	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	6 tbsp	12 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
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.*

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## Prep and make crema

- Core, then cut **poblano** into ¼-inch pieces, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping poblanos!)
- Cut **tomatoes** into ¼-inch pieces.
- Thinly slice **green onion**.
- Zest, then juice **lime**.
- Add **sour cream**, **half the lime zest** and **½ tsp** (1 tsp) **lime juice** to a small bowl. Season with **salt** and **pepper**, then whisk to combine.



## Assemble tortilla stacks

- Place **2 tortillas** (4 tortillas for 4 ppl) on a parchment-lined baking sheet. (**NOTE:** For 4 ppl use 2 baking sheets.)
- Top **each tortilla** with **½ cup chorizo mixture**, then spread into an even layer. Top with **another tortilla** and **another ½ cup chorizo mixture**, spread into an even layer. Top **each stack** with a **tortilla**.
- Brush **½ tbsp** (1 tbsp) **oil** over top, then sprinkle with **remaining cheese**.
- Cook in the **middle** of the oven until **cheese** melts and **tortillas** are heated through, 5-7 min. (**NOTE:** For 4 ppl, cook in the middle and bottom of the oven.)



## Cook poblanos

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **poblanos**. Cook until **poblanos** are tender-crisp, 3-4 min.
- Transfer to a plate.



## Make salsa

- Meanwhile, add **tomatoes**, **remaining poblanos**, **remaining lime zest**, **half the green onions**, **½ tsp** (1 tsp) **sugar**, **½ tbsp** (1 tbsp) **lime juice** and **½ tbsp** (1 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then stir to combine.



## Cook chorizo filling

- Add **½ tbsp** (1 tbsp) **oil** to the same pan, then **chorizo**. Break **chorizo** into smaller pieces. Cook until no pink remains in **chorizo**, 4-5 min. \*\*
- Add **Enchilada Spice Blend** and **3 tbsp** (6 tbsp) **water**.
- Remove from heat. Stir in **half the poblanos** and **half the cheese**. Season with **salt** and **pepper**, then stir to combine.



## Finish and serve

- Cut **tortilla stacks** into quarters.
- Divide between plates, then top with **salsa** and **lime crema**.
- Sprinkle **remaining green onions** over top.

## Dinner Solved!