



Chorizo Nacho Platters

with Salsa and Crema

Spicy 30 Minutes



- Chorizo Sausage, uncased
- Tortilla Chips
- Mozzarella Cheese, shredded
- Tomato Salsa
- Mixed Olives
- Sour Cream
- Onion, chopped
- Jalapeño
- Avocado
- Lime
- Mexican Seasoning

HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

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

Bust out

Baking sheet, measuring spoons, zester, aluminum foil, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Tortilla Chips	170 g	340 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Tomato Salsa	½ cup	1 cup
Mixed Olives	30 g	60 g
Sour Cream	6 tbsp	12 tbsp
Onion, chopped	56 g	113 g
Jalapeño 🌶️	1	2
Avocado	1	2
Lime	1	1
Mexican Seasoning	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ 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.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



Prep

Drain, then roughly chop **olives**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Peel, pit, then cut **avocado** into ¼-inch pieces. Cut **jalapeño** into ¼-inch slices, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)



Make crema

While **nachos** bake, stir together **sour cream**, **lime zest**, **¼ tsp sugar** and **1 tbsp lime juice** (dbl both for 4 ppl) in a small bowl.



Cook chorizo

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chorizo**, **Mexican Seasoning** and **onions**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. ****** Season with **salt** and **pepper**.



Finish and serve

Sprinkle **avocado** and **olives** over **nachos**. Divide **nachos** between plates. Dollop **crema** over top. Serve **salsa** on the side for dipping. Squeeze over a **lime wedge**, if desired.



Assemble and bake nachos

Layer **tortilla chips**, **chorizo mixture**, **jalapeños** and **cheese** on a foil-lined baking sheet. Bake **nachos** in the **middle** of the oven until **cheese** melts and starts to brown, 6-7 min. (**NOTE:** For 4 ppl, use 2 foil-lined baking sheets and bake in the middle and top of the oven, rotating sheets halfway through.)

Dinner Solved!