



# Chorizo Tacos

with Feta and Pickled Jalapeños

Spicy

Quick

25 Minutes



Chorizo Sausage,  
uncased



Flour Tortillas, 6-inch



Poblano Pepper,  
chopped



Red Onion, sliced



Sour Cream



Enchilada Spice Blend



Tomato Sauce Base



Jalapeño



Lime



Spring Mix



Feta Cheese,  
crumbled

HELLO JALAPEÑO

*This medium-sized chili pepper can vary in spiciness!*

## Start here

Before starting, wash and dry all produce.

**Heat Guide for Step 2:** A quarter of the jalapeños for mild, half for medium and all the jalapeños for spicy!

## Bust out

Medium bowl, measuring spoons, zester, large bowl, small pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Flour Tortillas, 6-inch	6	12
Poblano Pepper, chopped 🌶️	113 g	226 g
Red Onion, sliced	113 g	226 g
Sour Cream	3 tbsp	6 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Jalapeño 🌶️	1	2
Lime	1	2
Spring Mix	56 g	113 g
Feta Cheese, crumbled	¼ cup	½ cup
Sugar*	2 tsp	4 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

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## Prep and make lime crema

Zest, then juice **lime**. Add **sour cream**, **½ tbsp water** and **1 tsp lime zest** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Thinly slice **jalapeño** into rounds, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)



## Cook chorizo

Heat the same pan over medium-high. When hot, add **chorizo** to the dry pan. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min. **\*\*** Carefully drain and discard excess fat. Add **tomato sauce base** and **remaining Enchilada Spice Blend**. Cook, stirring often, until **chorizo** is coated, 30 sec. Add **¼ cup water** (dbl for 4 ppl). Season with **salt** and **pepper**, to taste, then stir to combine.



## Pickle onions and jalapeños

Add **lime juice**, **half the onions**, **2 tbsp water**, **2 tsp sugar** (dbl both for 4 ppl) and **a quarter of the jalapeños** to a small pot. (**NOTE:** Reference heat guide.) Season with **salt**. Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min. Remove the pot from heat. Transfer **onions** and **jalapeños**, including **liquid**, to a medium bowl. Place in the fridge to cool.



## Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



## Cook poblanos and onions

Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **poblanos** and **remaining onions**. Cook, stirring often, until tender-crisp, 3-4 min. Season with **half the Enchilada Spice Blend**. Cook, stirring often, until fragrant, 30 sec. Transfer **poblanos and onions** to a plate, then cover to keep warm.



## Finish and serve

Add **1 tbsp pickling liquid** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Drain **pickled veggies**, discarding remaining pickling liquid. Add **spring mix** and **half the pickled veggies** to the large bowl with **dressing**, then toss to combine. Divide **tortillas** between plates. Top with **chorizo**, **poblanos and onions**, **remaining pickled veggies**, **lime crema** and **feta**. Serve **salad** alongside.

## Dinner Solved!