



# Smoky Tex-Mex Chorizo Meatballs

## with Scallion-Garlic Rice and Feta

Discovery 30 Minutes



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**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Chorizo Sausage, uncased



Ground Chicken



Panko Breadcrumbs



Mexican Seasoning



Tex-Mex Paste



Chipotle Sauce



Baby Spinach



Sweet Bell Pepper



Basmati Rice



Garlic Salt



Green Onion



Feta Cheese, crumbled



Roma Tomato

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.

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

## Bust out

Baking sheet, measuring spoons, medium pot, large bowl, parchment paper, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Ground Chicken*	250 g	500 g
Panko Breadcrumbs	¼ cup	½ cup
Mexican Seasoning	1 tbsp	2 tbsp
Tex-Mex Paste	1 tbsp	2 tbsp
Chipotle Sauce	4 tbsp	8 tbsp
Baby Spinach	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Basmati Rice	¾ cup	1 ½ cups
Garlic Salt	1 tsp	2 tsp
Green Onion	2	4
Feta Cheese, crumbled	¼ cup	½ cup
Roma Tomato	95 g	190 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## 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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1



### Cook rice

- Add **rice**, **half the garlic salt** and **1 ¼ cups** (2 ½ cups) **water** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

4



### Cook tomatoes and peppers

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **tomatoes** and **green onion whites**. Season with **remaining garlic salt** and **pepper**, to taste. Cook, stirring occasionally and breaking **tomatoes** up into smaller pieces, until soft and jammy, 3-4 min.
- Add **peppers**. Cook, stirring often, until softened slightly, 1-2 min.

2



### Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Cut **tomato** into ½-inch pieces.
- Thinly slice **green onions**, keeping **white** and **green parts** separate.

5



### Finish meatballs

- Add **Tex-Mex paste** and **remaining chipotle sauce**, then sprinkle **remaining Mexican Seasoning** into the pan with **veggies**. Cook, stirring often, until fragrant, 30 sec.
- Stir in **¾ cup** (1 cup) **water**, then bring to a simmer. Simmer, stirring occasionally, until **peppers** are tender-crisp, 2-3 min.
- Add **spinach** and **meatballs**. Cook, stirring often, until **spinach** wilts and **sauce** thickens slightly and coats **meatballs**, 1-2 min. Season with **pepper**, to taste.

3



### Roast meatballs

- Line a baking sheet with parchment paper.
- Add **chorizo**, **panko**, **1 tsp** (2 tsp) **Mexican Seasoning**, **1 tbsp** (2 tbsp) **chipotle sauce** and **¼ tsp** (½ tsp) **salt** to a large bowl. Season with **pepper**, then combine.
- Roll **mixture** into 8 equal-sized meatballs (16 meatballs for 4 ppl). Arrange on the prepared baking sheet.
- Roast in the **top** of the oven, until cooked through, 10-12 min.\*\*

If you've opted to get **ground chicken**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **chorizo**.

6



### Finish and serve

- Add **remaining green onions** to the pot with **rice**, then fluff **rice** with a fork.
- Divide **rice** between plates. Top with **chorizo meatballs**, **veggies** and **sauce**.
- Sprinkle **feta** over top.

**Dinner Solved!**