



# Cheese and Chorizo Tortillas

with tomato salsa and cooling creme fraiche

20 – 25 mins • Spicy

25



Chorizo



Grated Cheese



Tortilla



Bell Pepper



Mexican Style Spice Mix



Creme Fraiche



Black Beans



Chipotle Paste



BBQ Sauce



Passata



Shallot



Tomato

Pantry Items: Sugar, Salt, Oil, Pepper, Water



Rate your recipe!

## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Sieve

## Ingredients

	2P	4P
Chorizo	100 g	200 g
Grated Cheese	50 g	100 g
Tortilla	8 units	16 units
Bell Pepper	1 unit	2 units
Mexican Style Spice Mix	1 sachet	2 sachets
Creme Fraiche	65 g	110 g
Black Beans	1 pack	2 packs
Chipotle Paste	1 sachet	2 sachets
BBQ Sauce	2 sachets	4 sachets
Passata	1 pack	2 packs
Shallot	1 unit	2 units
Tomato	2 units	4 units

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	719.3 g	100 g
Energy (kJ/kcal)	4209.1 kJ/ 1006 kcal	585.2 kJ/ 139.9 kcal
Fat (g)	41.3 g	5.7 g
Sat. Fat (g)	21.4 g	3 g
Carbohydrate (g)	103.7 g	14.4 g
Sugars (g)	27.9 g	3.9 g
Protein (g)	40.8 g	5.7 g
Salt (g)	8 g	1.1 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.

Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Share your creations with  
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



You can recycle me!



## Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve the **pepper** and discard the core and seeds. Slice into thin strips.
- Drain and rinse the **black beans** in a sieve.
- Place a large pan over medium-high heat (without oil).
- Once hot, fry the **chorizo** and **bell pepper** until starting to brown, 4-5 mins.



## Fry the Beans

- Add the **black beans** and **Mexican spice** mix with a drizzle of **oil**, if required.
- Fry for 1 min then add the **passata**, ½ tsp **sugar** (per 2P) and ½ tsp **salt** (per 2P). Simmer for 2-3 mins.
- Remove from the heat. Stir through the **chipotle paste**. Add a splash of **water**, if required.
- Season to taste with **salt**, **pepper** and **sugar**.



## Make the Salsa

- Meanwhile, cut the **tomato** into 1cm cubes.
- Halve, peel and chop the **shallot** into small pieces.
- Toss the **tomato** and **shallot** together in a bowl.
- Season to taste with **salt** and **pepper**.
- Pop the **tortillas** into the oven to warm, 1-2 mins.



## Serve and Enjoy

- Serve the **beans** and **tomato** salsa separately.
- Divide the **tortillas** between plates and top your own at the table.
- Sprinkle with a generous helping of **cheese**.
- Drizzle over the **creme fraiche** and **BBQ sauce**.

## Enjoy!