

Cheese and Chorizo Tortillas

with tomato salsa and cooling creme fraiche

20 – 25 mins • Spicy

18



Chorizo



Grated Cheese



Tortilla



Bell Pepper



Mexican Style Spice Mix



Creme Fraiche



Black Beans



Chipotle Paste



BBQ Sauce



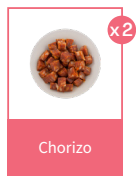
Passata



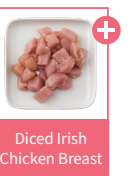
Shallot



Tomato



Chorizo



Diced Irish Chicken Breast

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.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Sieve

Ingredients

	2P	4P
Chorizo	90 g	180 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
Crema 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
Chorizo	180 g	360 g
Diced Chicken Breast	260 g	520 g

Nutrition

for uncooked ingredient	Recipe 1		Recipe 2
	Per 100g	Per 100g	Per 100g
Energy (kJ/kcal)	579.3 kJ/ 138.5 kcal	630 kJ/ 151 kcal	560 kJ/ 134 kcal
Fat (g)	5.6 g	6.8 g	4.9 g
Sat. Fat (g)	2.9 g	3.3 g	2.5 g
Carbohydrate (g)	14.5 g	13.8 g	12.3 g
Sugars (g)	3.9 g	3.7 g	3.3 g
Protein (g)	5.6 g	6.6 g	8.4 g
Salt (g)	1.1 g	1.2 g	0.9 g

See site or app for detailed nutritional info.

Allergens

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

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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve the **bell 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.



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 **crema fraiche** and **BBQ sauce**.

Enjoy!



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.

CUSTOM OPTIONS



DICED IRISH CHICKEN BREAST

Adding chicken? Add to the hot pan along with the chorizo and bell pepper and fry until browned, 6-8 mins.