



BREAKFAST

# CHORIZO, KALE, AND TOMATO SKILLET over Cheesy Cheddar Grits



## HELLO CHEESY GRITS

Creamy, rich goodness that sticks to your spoon

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 660

-  Chorizo Sausage
-  Grape Tomatoes
-  Smoked Paprika
-  Grits
-  Kale
-  Yellow Onion
-  Chicken Stock Concentrate
-  Cheddar Cheese  
(Contains: Milk)

## START STRONG

Make sure to whisk the grits well as you're adding them to the pot. This will help them turn out smooth and get rid of any lumps.

## BUST OUT

- Large pan
- Medium pot
- Oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- |  |               |
|--|---------------|
| • Kale   | 4 oz   8 oz   |
| • Grape Tomatoes   | 10 oz   20 oz |
| • Chorizo Sausage  | 6 oz   12 oz  |
| • Yellow Onion   | 1   2         |
| • Chicken Stock Concentrate  | 1   2         |
| • Smoked Paprika  | 1 tsp   2 tsp |
| • Grits  | ½ Cup   1 Cup |
| • Cheddar Cheese   | ½ Cup   1 Cup |

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## 1 PREP VEGGIES

**Wash and dry all produce.** Remove and discard ribs and stems from **kale**. Roughly chop leaves. Halve **tomatoes** lengthwise. Halve, peel, and thinly slice **onion**.



## 4 COOK GRITS

Once water is boiling, whisk **grits** into pot. Cook, stirring frequently, until thick, 5-7 minutes. (**TIP:** Add a few splashes of water if grits become stiff.) Add **cheddar** and **1 TBSP butter** and stir until melted. Season with **salt** and **pepper**.



## 2 COOK CHORIZO

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **chorizo**, breaking it up into pieces, and cook until cooked through and lightly crisped, 3-4 minutes. Remove from pan and set aside. Meanwhile, bring **2½ cups water** to a boil in a medium pot.



## 5 ADD CHORIZO

Stir **chorizo** into pan with **veggies**. (**TIP:** Mixture should have a saucy consistency. Stir in up to ¼ cup water if it seems dry.)



## 3 COOK VEGGIES

Add **onion** and a drizzle of **oil** to same pan over medium-high heat. Cook until soft, 4-5 minutes. Season with **salt** and **pepper**. Add **tomatoes** and cook until just soft, 2-3 minutes. Add **stock concentrate**, **⅓ cup water**, **kale**, and **½ tsp smoked paprika** (save the rest for garnish). Cook until kale is tender, 3-4 minutes. Season with **salt** and **pepper**.



## 6 PLATE AND SERVE

Divide **grits** between plates. Top with **chorizo mixture**. Sprinkle with a pinch of **smoked paprika** and serve.

## FÁNTASTICO!

Chorizo and smoked paprika bring a Spanish-style twist to grits.

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