



Chorizo Burrito Bowl

with Charred Corn Salsa, Garlic Rice & Sour Cream

Grab your Meal Kit with this symbol



Garlic



Basmati Rice



Sweetcorn



Mild Chorizo



Black Beans



Cucumber



Tomato



Lime



Coriander



Tex-Mex Spice Blend



Enchilada Sauce



Sour Cream

Hands-on: 25-35 mins
 Ready in: 30-40 mins
 Naturally gluten-free
Not suitable for Coeliacs

This burrito bowl is guaranteed to be a new favourite. Our star Tex-Mex spice blend gives the mild chorizo oodles of flavour, while the charred corn salsa, tangy sour cream and fresh squeeze of lime ties it all together.

Pantry items

Olive Oil, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
butter*	20g	40g
basmati rice	1 packet	2 packets
water*	1½ cups	3 cups
salt*	¼ tsp	½ tsp
sweetcorn	1 tin (125g)	1 tin (300g)
mild chorizo	1 packet	2 packets
black beans	½ tin	1 tin
cucumber	1	2
tomato	1	2
lime	1	1
coriander	1 bunch	1 bunch
Tex-Mex spice blend	1 sachet	2 sachets
enchilada sauce	1 sachet (150g)	1 sachet (300g)
sour cream	1 tub (100g)	1 tub (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4260kJ (1018Cal)	680kJ (162Cal)
Protein (g)	41g	6.5g
Fat, total (g)	51.1g	8.2g
- saturated (g)	22g	3.5g
Carbohydrate (g)	90.6g	14.5g
- sugars (g)	16.5g	2.6g
Sodium (mg)	2697mg	430mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Cook the garlic rice

Finely chop the **garlic**. In a medium saucepan, melt the **butter** with a dash of **olive oil** over a medium heat. Add the **garlic** and cook until fragrant, **1-2 minutes**. Add the **basmati rice**, **water** and the **salt**, stir and bring to the boil. Reduce the heat to low and cover with a lid. Cook for **10 minutes**, then remove from the heat and keep covered until the rice is tender and the water has absorbed, **10 minutes**.

TIP: The rice will finish cooking in its own steam so don't peek!



Cook the chorizo

SPICY! This is a mild spice blend, but if you're very sensitive to spice, you may want to add less. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **chorizo** until golden, **3-4 minutes**. Add the **Tex-Mex spice blend** and **black beans** and cook until fragrant, **1 minute**. Add the **enchilada sauce** and cook, stirring, until heated through, **2-3 minutes**.



Char the corn

While the rice is cooking, drain the **sweetcorn**. Heat a large frying pan over a high heat. Add the **corn** kernels and cook until lightly browned, **4-5 minutes**. Transfer to a medium bowl.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



Make the salsa

While the chorizo is cooking, add the **cucumber**, **tomato**, 1/2 the **coriander**, **lime zest** and a good squeeze of **lime** to the charred **corn**. Add a small drizzle of **olive oil** and a pinch of **pepper**. Toss to coat.



Get prepped

While the corn is charring, finely chop the **mild chorizo**. Drain and rinse the **black beans** (see ingredients). Roughly chop the **cucumber** and **tomato**. Zest the **lime** to get a good pinch, then slice into wedges. Roughly chop the **coriander**.



Serve up

Divide the garlic rice between bowls. Top with the chorizo and beans and charred corn salsa. Spoon over the **sour cream** and garnish with the remaining coriander. Serve with any remaining lime wedges.

Enjoy!