



# Chipotle Chorizo & Spinach Rice Bowl

with Charred Corn Salsa & Sour Cream

NEW

Grab your Meal Kit with this symbol



Garlic Paste



Basmati Rice



Mild Chorizo



Cucumber



Onion



Sweetcorn



Mild Chipotle Sauce



Baby Spinach Leaves



Coriander



Sour Cream



Shredded Cheddar Cheese

Prep in: 20-30 mins  
Ready in: 25-35 mins

Savour the bold flavours of this flavour-packed rice bowl, where mild chorizo meets smokey chipotle. Paired with fluffy spinach rice and a charred corn salsa, this bowl is a hearty and satisfying combination that is sure to please.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Brown Sugar, White Wine Vinegar

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan with lid · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
<b>butter*</b>	20g	40g
garlic paste	1 medium packet	1 large packet
basmati rice	1 packet	1 packet
<b>water*</b>	1½ cups	3 cups
mild chorizo	1 packet	2 packets
cucumber	1 (medium)	1 (large)
onion	½ (large)	1 (large)
sweetcorn	1 tin	1 tin
mild chipotle sauce	1 medium packet	1 large packet
<b>brown sugar*</b>	1 tsp	2 tsp
<b>white wine vinegar*</b>	drizzle	drizzle
baby spinach leaves	1 small bag	1 medium bag
coriander	½ bag	1 bag
sour cream	½ large packet	1 large packet
shredded Cheddar cheese**	1 packet (40g)	1 packet (80g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3548kJ (848Cal)	773kJ (185Cal)
Protein (g)	29.1g	6.3g
Fat, total (g)	44.5g	9.7g
- saturated (g)	22.3g	4.9g
Carbohydrate (g)	80.6g	17.6g
- sugars (g)	12.8g	2.8g
Sodium (mg)	1384mg	301mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3906kJ (934Cal)	815kJ (195Cal)
Protein (g)	33.8g	7.1g
Fat, total (g)	52g	10.9g
- saturated (g)	26.8g	5.6g
Carbohydrate (g)	80.6g	16.8g
- sugars (g)	12.8g	2.7g
Sodium (mg)	1522mg	318mg

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW07



1



## Cook the garlic rice

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

**TIP:** Cover the pan with a lid if the garlic paste starts to spatter!

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

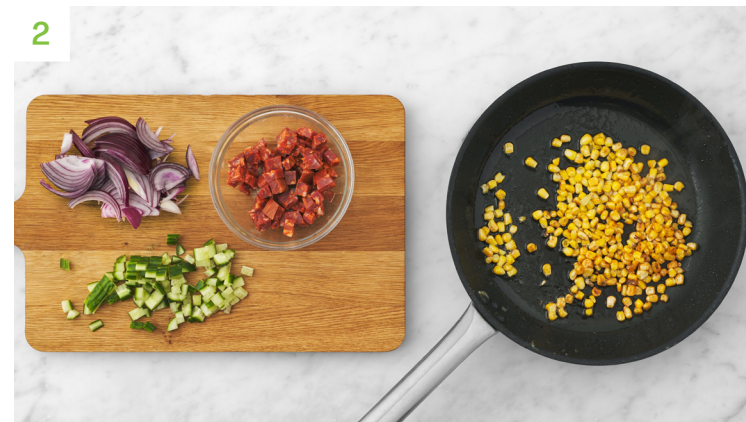
3



## Cook the chorizo

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **chorizo** and **onion**, tossing, until browned and tender, **5-6 minutes**.
- Add **mild chipotle sauce** and the **brown sugar**, and cook until sticky and caramelised, **1-2 minutes**. Remove pan from heat and cover to keep warm.

2



## Get prepped

- Meanwhile, chop **mild chorizo** into 1cm chunks. Finely chop **cucumber**. Thinly slice **onion** (see ingredients). Drain **sweetcorn**.
- Heat a large frying pan over high heat. Cook **sweetcorn** 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.

4



## Serve up

- Add cucumber to the charred corn, along with a drizzle of **white wine vinegar** and olive oil. Season to taste.
- Stir **baby spinach leaves** through rice until wilted.
- Divide spinach rice between bowls. Top with chorizo and charred corn salsa.
- Tear **coriander** over to garnish. Serve with **sour cream** (see ingredients). Enjoy!

**Custom Recipe:** Divide rice between bowls. Top with chorizo, charred corn salsa and shredded Cheddar cheese.

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)