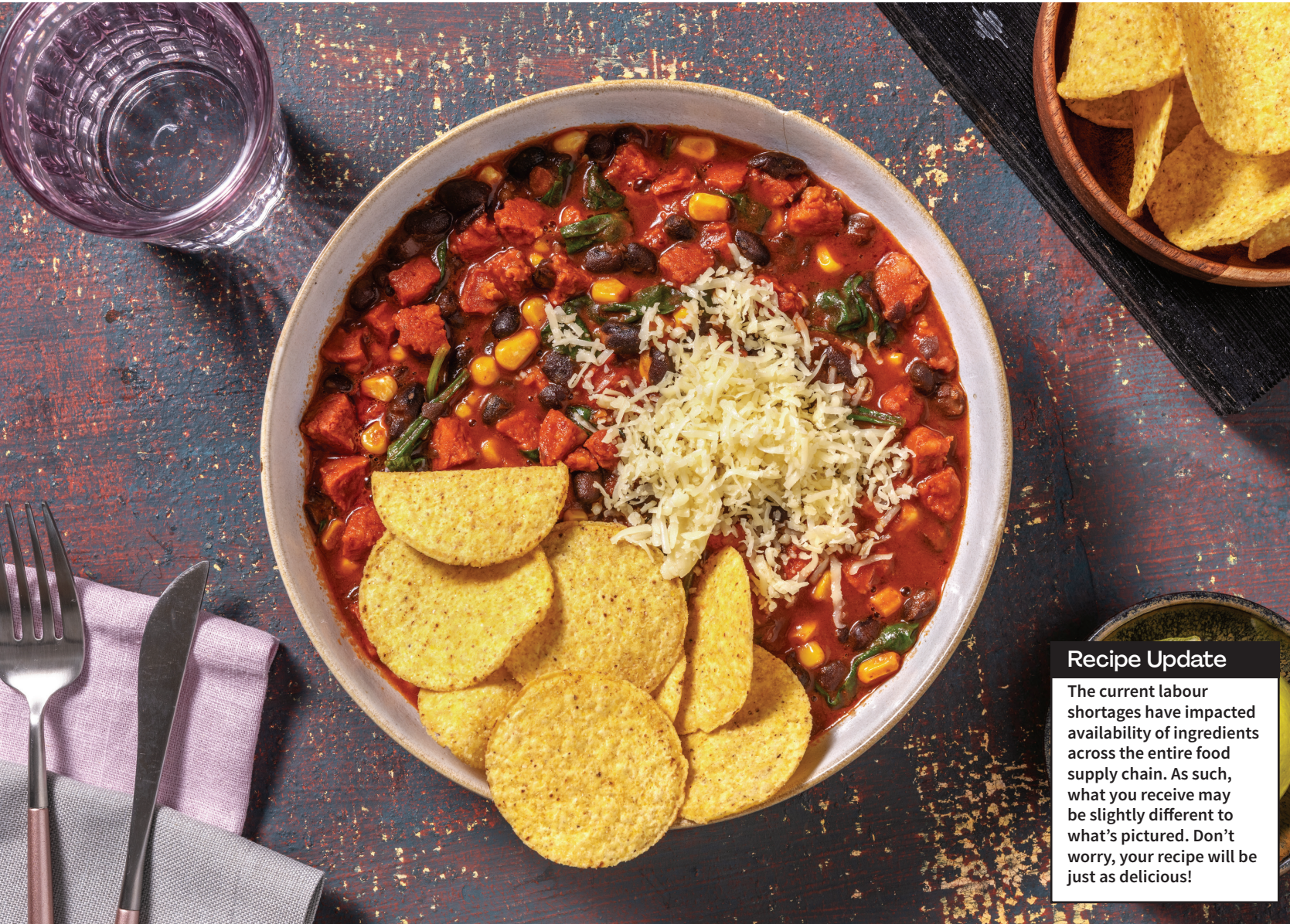


# Quick Tex-Mex Chorizo & Bean Stew

with Corn Chips & Lime

Grab your Meal Kit  
with this symbol



Carrot



Sweetcorn



Black Beans



Mild Chorizo



Lime



Tex-Mex  
Spice Blend



Passata






Corn Chips



Shredded Cheddar  
Cheese

## Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: **10-20 mins**  
 Ready in: **15-25 mins**  
 Naturally Gluten-Free  
*Not suitable for coeliacs*

The easiest way to eat more legumes? Simmer them with vibrant passata and Tex-Mex spices, then add chorizo and cheese! Scoop up the deliciousness with warm corn chips and you're very welcome.

## Pantry items

Olive Oil, Brown Sugar, 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

Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
black beans	½ tin	1 tin
mild chorizo	1 packet (250g)	2 packets (500g)
lime	½	1
Tex-Mex spice blend	1 sachet	2 sachets
passata	1 box	2 boxes
brown sugar*	1 tsp	2 tsp
water*	¼ cup	½ cup
butter*	30g	60g
corn chips	1 large bag	2 large bags
shredded Cheddar cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4561kJ (1090Cal)	875kJ (209Cal)
Protein (g)	45.8g	8.8g
Fat, total (g)	66.6g	12.8g
- saturated (g)	25.5g	4.9g
Carbohydrate (g)	67.9g	13g
- sugars (g)	12.4g	2.4g
Sodium (mg)	2706mg	519mg

The quantities provided above are averages only.

## Allergens

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

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



## Get prepped

- Grate the **carrot**. Drain the **sweetcorn**. Drain and rinse **black beans** (see ingredients).
- Roughly chop **mild chorizo**.
- Slice **lime** into wedges.



## Bring it all together

- Reduce heat to medium-high, then stir through **Tex-Mex spice blend**, **passata**, the **brown sugar**, **black beans** and the **water**. Cook until slightly thickened, **2-3 minutes**.
- Remove pan from heat. Add the **butter**, stirring, until melted and combined. Season with **pepper**.
- In a large heatproof bowl, microwave **corn chips** in **10 second** bursts, or until warmed through.

**TIP:** The spice blend is mild, but use less if you're sensitive to heat!



## Cook the chorizo & veggies

- In a large frying pan, heat a drizzle of **olive oil** over a high heat.
- Cook **chorizo**, **carrot** and **sweetcorn**, stirring occasionally, until golden, **5-6 minutes**.

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



## Serve up

- Divide Tex-Mex chorizo and black bean stew between bowls.
- Sprinkle with **shredded Cheddar cheese**.
- Serve with corn chips and lime wedges.

## Enjoy!

## Rate your recipe

Scan here to rate this recipe!

