

# Quick Tex-Mex Chorizo & Bean Stew

with Corn Chips & Lime

Grab your Meal Kit with this symbol



Sweetcorn



Black Beans



Mild Chorizo



Lime



Celery



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, 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
sweetcorn	1 tin (125g)	1 tin (300g)
black beans	½ tin	1 tin
mild chorizo	1 packet (250g)	2 packets (500g)
lime	½	1
celery	1 stalk	2 stalks
Tex-Mex spice blend	1 sachet	2 sachets
passata	1 box	2 boxes
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	13g
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

- Drain **sweetcorn**. Drain and rinse **black beans** (see ingredients).
- Roughly chop **mild chorizo**.
- Slice **lime** into wedges.
- Thinly slice **celery**.



## Bring it all together

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



## Cook the chorizo & sweetcorn

- In a large frying pan, heat a drizzle of **olive oil** over a high heat.
- Cook **chorizo**, **celery** 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!

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