



Cooking Made Easy

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Gran
LUCHITO

Smokey Burritos with Chipotle Sour Cream Dressing

The New Year may be a time of change, but some things will always remain. Our Head Chef's love of all things Mexican shows no sign of stopping and this cheeky little burrito is his latest love. One of the star ingredients in tonight's recipe is some wonderfully smokey chipotle from our friends at Luchito. Stir it through the sour cream and add a healthy dollop at the end. Check out www.gran.luchito.co.uk for some more fab recipes. Arriba!

40 min

level 1

spicy



Wholemeal Tortillas



Chorizo



Potato



Red Onion



Green Pepper



Cheddar Cheese



Sour Cream



Smoked Paprika



Coriander



Luchito Chipotle



Gem Lettuce



Tomatoes



Lime



Tomato Passata

Ingredients

	2P	4P
Wholemeal Tortillas 1	4	8
Chorizo, cubed	1/3 cup	1/2 cup
Potato, cubed	1	2
Green Pepper, chopped	1	2
Cheddar Cheese 2	4 tbsp	8 tbsp
Sour Cream 2	1/2 pot	1 pot
Coriander, chopped	3 tbsp	6 tbsp
Luchito Chipotle	1 tsp	2 tsp
Gem Lettuce, shredded	1	2
Tomatoes, chopped	2	4
Smoked Paprika	2 tsp	4 tsp
Tomato Passata	1/2 cup	1 cup
Red Onion	1/2	1
Lime	1/2	1

- May feature in another recipe
- Good to have at home

Allergens

1) Gluten | 2) Milk

Nutrition per serving:

Calories: 595 kcal | Protein: 24 g | Carbs: 67g | Fat: 25 g | Saturated Fat: 10g



1 Preheat your oven to 200 degrees. Boil a large pot of water with 1/2 tsp of salt for the potatoes. Scrub the potatoes under water and chop them into (roughly) 1cm cubes. Turn the heat down to a very gentle boil and cook the potatoes until soft enough to eat. Drain and keep them to the side.

2 Meanwhile remove the core from the pepper and chop into (roughly) 1cm chunks along with the onion. Chop the tomatoes in half and remove (and discard) the squidgy bit with a little spoon. Chop the tomato into tiny (less than a centimetre!) chunks. Very, very finely chop the gem lettuce widthways. Roughly chop the coriander.

3 Heat 2 tsp of olive oil in a frying pan on medium-high heat and add the chorizo. Once it just begins to crisp a little add the onion.

4 Add the green pepper to the mixture and cook for a few mins before adding the potatoes and smoked paprika and passata. Turn off the heat, chop a couple of tbsp of coriander and stir it through the mixture. Taste for seasoning and add a bit of salt and pepper to lift the flavour if necessary.

5 Mix a bit of chipotle into a few tbsp of sour cream. Taste it and keep adding until it's just right
Tip: Be careful - it's a bit spicy!

6 Lay a tortilla on your work surface and spread over 1 tsp of the sour cream mixture. Put a small pile of ingredients at one end and sprinkle over 1 tbsp of grated cheddar and 1/2 tbsp of your chopped tomato. Squeeze over a little bit of lime juice. Fold the tortilla inwards from the sides and then roll it up to create a neat parcel. Repeat for each of the tortillas, using up all your ingredients (except the lettuce and the remaining tomato for your salad!)

7 Heat the frying pan on high heat and lay each parcel in with the fold facing downwards. Lightly toast each side of the tortilla until golden brown
Tip: Don't turn it over until the first side has browned off and sealed the ingredients inside

8 Toss together the shredded gem lettuce with the remaining tomato, a tiny dash of olive oil and small pinch of salt and pepper. Serve the toasted burritos with the crunchy lettuce and a the remaining smokey Luchito sour cream on the side.