



Cajun Spiced Chorizo & Cheddar Parcels

with a Sweet Chilli Dip

Special Sides 30-35 Minutes • Mild Spice

7A

Find all your unchilled Market items in bag A.



Puff Pastry Sheet



Mature Cheddar Cheese



Cajun Spice Mix



Sun-Dried Tomato Paste



Diced Chorizo



Sweet Chilli Sauce

Pantry Items

Olive Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Grater, bowl, baking paper and baking tray.

Ingredients

Ingredients	Quantity
Puff Pastry Sheet** 13)	1 pack
Mature Cheddar Cheese** 7)	80g
Cajun Spice Mix	1 sachet
Sun-Dried Tomato Paste	25g
Diced Chorizo**	60g
Sweet Chilli Sauce	64g

Pantry	Quantity
Olive Oil*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1560 /373
Fat (g)	24.6
Sat. Fat (g)	12.3
Carbohydrate (g)	28.4
Sugars (g)	8.0
Protein (g)	9.6
Salt (g)	1.57

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



2



3



Hello Chorizo

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **puff pastry** from your fridge and allow to come up to room temperature.

b) Grate the **Cheddar cheese**.

c) In a large bowl, mix together the **cheese**, **Cajun spice mix**, **sun-dried tomato paste**, **diced chorizo** and **olive oil** (see pantry for amount). Season with **salt** and **pepper**.

Say Cheese

a) Unroll the **puff pastry sheet** and lay it horizontally in front of you, keeping the baking paper underneath. Using a sharp knife, cut the **puff pastry** in half widthways. Cut each **half** into 6 equal **squares**, making **12 squares** in total.

b) Share the **Cheddar and chorizo mixture** evenly between the centre of each square. Leave a small border of **pastry** around the **mixture**.

c) Brush **water** along the edges of each square, then fold the **pastry** diagonally to create **triangle parcels**, enclosing the **filling**. Seal the edges of each **parcel** by pressing down with a fork.

Bake and Serve

a) Using a small, sharp knife, make little slits across the top of each **triangle parcel** to allow steam to escape. **TIP:** Brush the pastry with a little milk if you have some. Make sure to spread the parcels out evenly. Use two baking trays if necessary.

b) Bake on the top shelf of your oven until golden brown, 15-20 mins.

c) Once ready, serve your **Cheddar and chorizo parcels** with the **sweet chilli sauce** in a bowl alongside for dipping.

Enjoy!