



Cooking Made Easy



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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.granluchito.co.uk for some more fab recipes. Arriba!



25 min



level 2



veggie



spicy

Ingredients

| | 2P | 4P |
|------------------------------|-------|-------|
| wholemeal tortillas 1 | 4 | 8 |
| portobello mushroom, chopped | 2 | 4 |
| potatoes, chopped | 2 | 4 |
| green pepper, chopped | 1 | 2 |
| cheddar cheese (tbsp) 2 | 2 | 4 |
| sour cream (tbsp) 2 | 2 | 4 |
| coriander (bunch) | small | small |
| Luchito chipotle (tsp) | 1 | 1 |
| gem lettuce, finely chopped | 1 | 2 |
| tomatoes, chopped | 2 | 4 |
| smoked paprika (tsp) | 2 | 4 |

⊕ May feature in another recipe

* Good to have at home

Allergens

1) Gluten | 2) Milk

Nutrition per serving

Calories: 614kcal,
Protein: 21g, Carbs: 80g,
Fat: 24g, Saturated Fat:
11g

Measuretool

0 cm 1 cm 2 cm
| | |



1 Boil a large pot of water with $\frac{1}{2}$ tsp of salt for your potatoes. Scrub the potatoes under water and chop them into (roughly) 2cm 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 Remove the core from the pepper & chop into (roughly) 2cm chunks. Chop the tomatoes in half and remove (and discard) the squidy bit with a little spoon. Chop the tomato into tiny (less than a centimetre!) chunks. Very, very finely chop the gem lettuce widthways.



3 Use your fingers to peel the outer layer from the portobello mushroom. Chop the mushroom into (roughly) 2cm cubes. Heat 1 tbsp of olive oil in a frying pan on med-high heat until hot. Cook the cubes for 3-4 mins, add the smoked paprika in the last minute then remove to a plate for later.

4 Add a couple tsps olive oil to the pan and get it nice & hot. Cook the green pepper for a few mins before adding the mushroom and potatoes. Turn off the heat, chop a couple of tsps of coriander & stir it through the mixture. Taste for seasoning & add a bit of salt & pepper if necessary.



5 Lay a tortilla on your work surface & put a small pile of ingredients at one end. Grate over a bit of cheddar and sprinkle $\frac{1}{2}$ tsp of your chopped tomato. 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 your tomato & lettuce side salad!)

6 Heat the frying pan on high heat & lay each parcel in with the fold facing downwards. Lightly toast each side until golden brown.

7 Mix a bit of Luchito into a few tsps of sour cream. Taste it & keep adding until it's just right. Be careful - it's a bit spicy!

8 Serve with the lettuce and a good dollop of smokey chipotle sour cream