

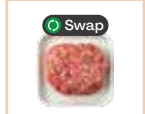


# Choripán-Style Chorizo Sandwiches

## with Pesto Chimichurri

Spicy

15 Minutes



Ground Beef  
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chorizo Sausage, uncased  
250 g | 500 g



Greek Pesto  
¼ cup | ½ cup



Mayonnaise  
2 tbsp | 4 tbsp



Tomato  
2 | 4



Garlic Puree  
1 tbsp | 2 tbsp



Spring Mix  
56 g | 113 g



Red Wine Vinegar  
1 tbsp | 2 tbsp



Chili Flakes  
1 tsp | 2 tsp



Pepitas  
28 g | 56 g



Sandwich Bun  
2 | 4



Smoked Paprika  
1 tsp | 2 tsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, small bowl, whisk

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### Prep and cook chorizo

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

🔄 Swap | Ground Beef

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, cut **buns** in half lengthwise.
- Cut **tomatoes** into ½-inch pieces.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chorizo**, **smoked paprika** and **garlic puree**.
- Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 3-4 min. \*\*

4



### Assemble sandwiches

- Spread **mayo** on **bottom buns**, then top with **chorizo mixture**.
- Top with as much **pesto mixture** as desired, then **remaining tomatoes**. Close with **top buns**.

2



### Make chimichurri and toast

- Meanwhile, add **pesto**, **1 tsp** (2 **tsp**) **vinegar**, ¼ **tsp** (½ **tsp**) **chili flakes** and ¼ **tsp** (½ **tsp**) **sugar** in a small bowl. Stir to combine.
- Arrange **buns** on an unlined baking sheet, cut-sides up.
- Broil **buns** in the **middle** of the oven until golden-brown, 1-2 min. (**TIP**: Keep an eye on buns so they don't burn!)
- Set aside.

3



### Make salad

- Add ½ **tbsp** (1 **tbsp**) **vinegar**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **half the tomatoes**, then toss to combine.
- Set aside.

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### Finish and serve

- Divide **sandwiches** and **salad** between plates.
- Sprinkle **pepitas** over **salad**.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

## 1 | Prep and cook beef

🔄 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo**.\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.