

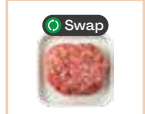


Choripán-Style Chorizo Sandwiches

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
- Chili Flakes
1 tsp | 2 tsp
- Pepitas
28 g | 56 g
- Sandwich Bun
2 | 4
- Smoked Paprika
1 tsp | 2 tsp
- Red Wine Vinegar
½ tbsp | 1 tbsp

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

1



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, keeping **one side** intact. 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. ****** Carefully drain and discard excess fat.

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 buns

- Meanwhile, add **pesto** and ¼ **tsp** (½ **tsp**) **chili flakes** to 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.

5



Finish and serve

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

3



Make salad

- Add **half the vinegar** (use all for 4 ppl), 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.

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.