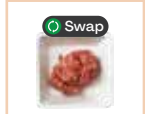




# SuperQuick Choripán-Style Chorizo Sandwiches with Pesto

Spicy

15 Minutes



Ground Turkey  
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
- Basil Pesto  
¼ cup | ½ cup
- Mayonnaise  
1 tbsp | 2 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 Turkey](#)

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, 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, flipping **chorizo** once during cooking, until no pink remains, 3-4 min.\*\*
- Carefully drain and discard excess fat.

4



### Assemble sandwiches

[Swap](#) | [Ground Turkey](#)

- Spread **half the mayo** on **bottom buns** (use all for 4 ppl), then top with **chorizo mixture**.
- Top with as much **pesto-chili mixture** as desired, then **remaining tomatoes**. Close with **top buns**.

2



### Make chimichurri and toast buns

- Add **pesto** and ¼ **tsp** (½ **tsp**) **chili flakes** to a small bowl. Stir to combine.
- Slice **buns**, keeping one side intact.
- 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!)

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.

5



### 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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 1 | Prep and cook turkey

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, add **1 tbsp** (2 **tbsp**) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **chorizo**.\*\* Disregard instructions to drain excess fat.

### 4 | Assemble sandwiches

[Swap](#) | [Ground Turkey](#)

Spread **half the mayo** on **bottom buns** (use all for 4 ppl), then top with **turkey mixture**. Top with as much **pesto-chili mixture** as desired, then **remaining tomatoes**. Close with **top buns**.

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