



## Product Spotlight: Hot Link Sausages

The hot link sausages are pork and beef sausages with a delicious blend of fresh jalapeños and cheddar cheese smoked in-house by The Farm House.



# Argentinian Choripáns

## with Chimichurri

A popular street food sandwich with spiced sausage in crusty bread, sweet BBQ'd onion and capsicum, finished with a generous spoonful of parsley chimichurri sauce.



25 minutes



4/6 servings



Pork/Beef

## Prep ahead!

*You can make the chimichurri sauce ahead of time and store it in the fridge. This will help the flavours develop! If you prefer less punchy flavours, stir through some mayonnaise instead of vinegar and olive oil.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g/23g	35g/40g	40g/43g
4/6 Person:			

## FROM YOUR BOX

	4 PERSON	6 PERSON
PARSLEY	2 packets	3 packets
TOMATO	1	2
GARLIC CLOVE	1	2
HOT DOG ROLLS	4	8
RED CAPSICUMS	2	2
BROWN ONIONS	2	2
HOT LINK SAUSAGES	4pk	2 x 4pk

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried thyme, red wine vinegar, chilli flakes (optional)

## KEY UTENSILS

BBQ or griddle pan

## NOTES

If you don't feel like making a chimichurri, you can chop the parsley and tomato to use as a fresh topping. Serve the Choripans with your choice of condiment.

**No gluten option** – hot dog rolls are replaced with GF Turkish rolls.



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### 1. PREPARE THE CHIMICHURRI

Finely chop **parsley** and **tomato**. Mix with **crushed garlic**, **2 tbsp vinegar**, **2 tbsp olive oil**, **2 tsp thyme**, **1/2 tsp chilli flakes (optional)**, **salt and pepper** (see notes).

**6P** – mix **parsley**, **tomato**, **crushed garlic**, **4 tbsp vinegar**, **4 tbsp olive oil**, **3 tsp thyme**, **1/2 tsp chilli flakes**, **salt pepper**.



### 4. COOK THE SAUSAGES

Butterfly the **sausages** by cutting along the length but not all the way through (add **oil** if needed). Place cut side down on griddle pan and cook for 2 minutes, turn over and cook for 2–3 minutes until crispy.



### 2. GRILL THE BREAD

Cut **hot dog rolls** open and coat with **oil**. Heat a griddle pan or BBQ over medium-high heat. Toast **rolls** for 30 seconds each side until golden. Set aside and keep pan on heat.



### 5. FINISH AND SERVE

Assemble **rolls** at the table with **capsicum**, **onion**, **sausage** and spoonfuls of **chimichurri** to taste.



### 3. COOK THE VEGETABLES

Slice **capsicums** and **onions**. Add to pan with **oil** and cook for 6–8 minutes until softened. Season with **salt and pepper**. Remove to a serving plate.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0448 042 515** or send an email to **hello@dinnertwist.com.au**

