Argentinian Choripan with Chimichurri



Ingredients:



5 links RICA Sausage Argentino	5 pieces Small baguettes or French rolls	1/2 cup Fresh parsley, finely chopped	2 tbsp Fresh oregano, chopped, or 2 tsp dried oregano	2 cloves Garlic, finely chopped	1/4 cup Olive oil	2 tbsp Red wine vinegar	1/2 tsp Crushed red pepper flakes	1/4 tsp Salt, or to taste	1/8 tsp Black pepper

Step by Step

1. Preheat a grill or grill pan over medium heat.



2. Combine parsley, oregano, garlic, olive oil, vinegar, optional red pepper flakes, salt, and black pepper. Let the chimichurri rest while the chorizos heat.



3. Place the RICA Sausage Argentino on the grill or pan and heat for 6 to 8 minutes, turning every 1 to 2 minutes, until hot in the center and lightly browned.



4. Remove from the heat and rest for 1 minute.



5. Split the baguettes or french rolls without cutting all the way through and toast cut-side down for 1 to 2 minutes.



6. Place one hot chorizo in each roll and finish with chimichurri. Serve immediately.



Traditional flavor in every bite!

Rica Rondo