



Argentine Choripán Sandwich

A traditional sausage sandwich consists of a split long roll, a seared Argentine Chorizo link, and a slathering of oily, herby chimichurri on the bread. The famous sandwich may seem simple, but it is full of bold, vibrant flavors we know you will fall in love with!

INGREDIENTS

For the Chimichurri:

- 2 cups packed fresh Italian parsley leaves
- 4 garlic cloves, peeled and smashed
- 1/4 cup packed fresh oregano leaves
- 1/4 cup red wine vinegar
- 1 teaspoon red pepper flakes
- 1/2 teaspoon kosher salt
- Freshly ground black pepper
- 1 cup extra-virgin olive oil

For the Choripán:

- 2 tsp Canola Oil
- 4 links of Pine Street Market Argentine Chorizo Sausage
- 4 6-inch hero rolls, split lengthwise, connected on one side like a hinge

Optional Garnishes:

- 1 onion, minced
- Tomato Relish
- Mayonnaise
- Shoestring Potatoes

PREPARATION

- Place parsley, garlic, oregano, vinegar, red pepper flakes, salt, and pepper (to taste) in a food processor. Process until finely chopped, stopping and scraping down the sides of the bowl with a rubber spatula as needed, approximately 1 minute.
- With the motor running, add oil in a steady stream. Scrape down the sides of the bowl and pulse a few times to combine. Transfer sauce to an airtight container and

let sit at least 1 hour or up to 1 day to allow the flavors to meld. Before serving, stir and season as needed. The chimichurri will keep in the refrigerator for up to 1 week.

- Preheat the oven to 350°F. Heat a cast iron skillet over medium heat and add the oil. Sear the sausages for 3 minutes per side to brown the sausages. Place the pan in the oven and cook for 10 minutes or until an internal temperature of 145°F. Remove the sausages from the pan, split down the center with a sharp knife, leaving the last bit intact so it opens like a hotdog bun. Place the cut side down in the pan and cook for 3 minutes over medium heat.
- While the sausages are having their final sear, toast the rolls in the oven.
- To assemble the sandwich: Open the roll, add the sausage, drizzle with the Chimichurri, and top with any additional toppings.