

Sku1603 hero b3386f4675fefb2ee14493dc4c6bce37

Chorizo Sloppy Joe

with Creamy Ranch Salad



20-30min



2 Servings

Who says a Sloppy Joe has to be made with ground beef? We thought chorizo had the potential to be just as wonderfully sloppy, and we were right! Chopped onions and chorizo spiced pork, browned in the skillet and coated with a tangy tomato sauce is piled high on a pillowy potato bun. A simple salad hits just the right balancing notes with crispy lettuce and cucumbers, and creamy ranch dressing. ...

What we send

- chorizo chili spice blend
- ground pork
- green leaf lettuce
- cucumber
- yellow onion
- tomato paste

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

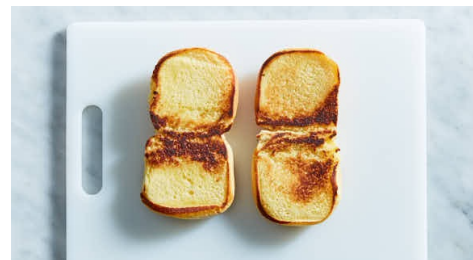
Nutrition per serving

Calories 953.0kcal, Fat 74.5g, Proteins 26.5g, Carbs 50.0g



1. Prep vegetables

Trim ends from **onion**, then halve, peel, and finely chop (about 1½ cups). Tear **lettuce** into bite size pieces. Slice **cucumber** into ¼-inch rounds.



2. Toast buns

Heat **1 teaspoon oil** in medium skillet over medium-high. Open **buns**, place in skillet cut side-down, and toast until golden, about 1 minute. Transfer buns to a cutting board and wipe out skillet.



3. Sauté onion & pork

Heat **1 tablespoon oil** in skillet over medium-high. Add **onion** and ½ **teaspoon salt**. Sauté until softened, 3-5 minutes. Add **pork** and **1 tablespoon oil** to skillet, and cook, breaking up with a wooden spoon, until browned, 3-5 minutes.



4. Finish chorizo filling

Add **2 tablespoons tomato paste** and **chorizo chili blend** and cook until a little darker in color, about 1 minute more. Add **1 tablespoon sugar** and ½ **cup water**, bring to a simmer and cook, stirring often, until slightly thickened, 3-5 minutes. Stir in **2 teaspoons vinegar**; season to taste with **salt** and **pepper**.



5. Make dressing

In a large bowl, whisk **ranch dressing**, **1 teaspoon vinegar**, and **1 tablespoon oil** until combined.



6. Finish & serve

Add **lettuce** and **cucumber** to dressing and toss to coat; season to taste with **salt** and **pepper**. Divide **sloppy Joe** mixture between **buns** and serve with **salad** alongside. Enjoy!