



Pan-Seared Chorizo

with Beans, Roasted Peppers & Greens



20-30min



2 Servings

Spicy, fresh chorizo brings full flavor to this one-pan dish. Searing the Mexican-style sausage builds a base flavor that infuses the pan sauce, coating creamy beans and kale. Everything finishes cooking on the stove, where all the flavors gently meld together. Cook, relax, and enjoy!

What we send

- roasted red pepper
- leek
- fresh chorizo sausage
- baby spinach
- can chopped tomatoes
- large clove garlic
- cannellini beans
- packet chicken broth concentrate

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- large ovenproof skillet

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 998.0kcal, Fat 54.9g, Proteins 37.5g, Carbs 91.3g



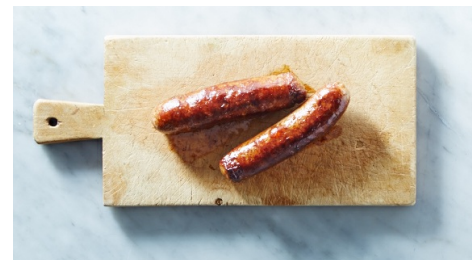
1. Prep ingredients

Preheat oven to 375°F. Remove **root end** and **thick outer leaves** from **leek**. Cut in half lengthwise and thinly slice crosswise ¼-inch thick. Clean in a large bowl of water and let grit settle. Lift leeks out of water and let drain. Peel and thinly slice **garlic**. Cut **roasted red peppers** into ¼-inch pieces. Drain and rinse **beans**.



4. Finish dish

Add **tomatoes, beans, roasted peppers**, ½ cup **water, chicken broth packet**, and ½ teaspoon **salt**. Bring to a simmer then stir in **spinach**. Nestle **chorizo** into **bean mixture** and simmer until liquid is reduced and sausage is cooked through, 8-10 minutes.



2. Brown sausage

Heat 1 tablespoon **oil** in a large skillet over medium. Cook **chorizo** until browned on all sides, about 4 minutes. Transfer sausage to a cutting board. Wipe out skillet.



5. Toast rolls

Meanwhile, toast **rolls** in oven directly on the rack until warm, about 5 minutes. Grate **Parmesan**.



3. Cook leeks

Heat 1 tablespoon **oil** in the skillet over medium. Add **leeks, garlic**, and ½ teaspoon **salt**, and cook, stirring occasionally, until leeks are tender and lightly browned, about 5 minutes.



6. Slice & serve

Return **chorizo** to the cutting board and cut each into 4 pieces on the diagonal. Divide **bean and spinach mixture** between 2 shallow bowls and top with **chorizo**. Sprinkle with **Parmesan** and drizzle with **olive oil**, if desired. Serve with **warm rolls**. Enjoy!