



CHORIPAN

SERVINGS 4

PREP TIME 45 MIN

COOK TIME 10 MIN

INGREDIENTS

For the choripanes

- 3 lb small fresh chorizos
- 4 half French baguettes

For the chimichurri sauce

- ½ cup extra virgin olive oil
- ½ cup wine vinegar (or alcohol vinegar)
- Juice of a lime
- ½ green bell pepper
- 1 green hot pepper (or red)
- 8 cloves garlic, minced
- 1 tomato
- 3 shallots
- ½ bunch parsley
- ½ bunch cilantro
- 4 leaves tarragon
- 2 tablespoons chopped oregano (or 1 teaspoon dried oregano)
- 1 tablespoon chopped thyme (or 1 teaspoon dried thyme)
- 2 pinches ground chili pepper
- Salt

DIRECTIONS

Chimichurri sauce

1. This sauce must be prepared at least two hours before eating it or the day before to let all the aromas infuse.
2. Peel, seed the tomato and grate it finely.
3. Chop the herbs finely.
4. Finely chop the peppers, garlic and shallots.
5. Put all the ingredients except the olive oil in a blender and chop them without mashing them completely. Two pulses should be sufficient.
6. Finally add the olive oil and whisk a few seconds manually.
7. This condiment can be kept for 15 days in a glass jar in the refrigerator.

Choripanes

8. Place the chorizos on a grill over medium heat.
9. Cook for 10 minutes.
10. Turn them several times during cooking.
11. Slice and open the bread without separating it completely.
12. Place the bread on the hot grill for a few seconds and lightly toast.
13. Open the bread, pour in a spoonful of sauce, place the chorizo and pour some more sauce over it.
14. Serve hot.

