



Argentinian Chorizo Pan Roast

with Chimichurri Sauce

 30min  2 Servings

Nothing livens up our tastebuds like a tangy, herbaceous chimichurri sauce. Roasted chorizo sausages are joined by some of the usual veggie suspects: bell peppers, red onions, and carrots. Sweeter notes of butternut squash, however, are perhaps a little bit more of an unexpected addition. When drizzled with this sauce of chopped parsley, garlic, vinegar, and spices, you'll want to get your fork on everything to mop it all up.

What we send

- ½ lb rainbow carrots
- ½ lb butternut squash
- 1 bell pepper
- 1 medium red onion
- 1 (12 oz) pkg chorizo sausage links
- 4 oz chimichurri sauce

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1050kcal, Fat 82g, Carbs 53g, Protein 28g



1. Prep carrots & squash

Preheat oven to 450°F with a rack in the lower third. Scrub **carrots**, trim ends, then halve lengthwise (or quarter if large). Cut **butternut squash** into ¼-inch thick slices.



2. Prep peppers & onions

Halve **pepper**, remove stem and seeds, then cut into ¾-inch thick strips. Halve, peel, and cut **all of the onion** lengthwise into ½-inch thick wedges.



3. Season vegetables

On a rimmed baking sheet, toss to combine **carrots, squash, peppers, and onions** with **2 tablespoons oil** and a **generous pinch each salt and pepper**.



4. Roast vegetables

Roast **vegetables** on lower oven rack, without stirring, until lightly browned in spots and just beginning to soften, about 12 minutes.



5. Add chorizo

Prick **chorizo** all over with the tip of a knife. Use a spatula to turn **vegetables**. Add chorizo to baking sheet and drizzle lightly with **oil**. Roast on lower oven rack, flipping the chorizo once halfway through, until chorizo is lightly browned and cooked through, and vegetables are tender, about 15 minutes.



6. Finish & serve

Drizzle ½ **tablespoon vinegar** all over **vegetables** and toss to coat. Transfer **chorizo and vegetables** to plates and serve with as much or as little **chimichurri sauce**, as desired. Enjoy!