



# Chorizo Poutine

with Fresh Salad

Discovery

35 Minutes



Chorizo Sausage, uncased



Russet Potato



Cheese Curds



Chicken Broth Concentrate



Chives



Spring Mix



Baby Tomatoes



Red Wine Vinegar



All-Purpose Flour



Green Peas

HELLO CHORIZO

*This seasoned pork sausage comes fully loaded with flavour!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

Baking sheet, medium bowl, ladle, measuring spoons, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Russet Potato	690 g	1380 g
Cheese Curds	56 g	113 g
Chicken Broth Concentrate	1	2
Chives	7 g	14 g
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Red Wine Vinegar	1 tbsp	2 tbsp
All-Purpose Flour	2 tbsp	4 tbsp
Green Peas	113 g	227 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Bake fries

Cut **potatoes** in half lengthwise, then into ¼-inch slices. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to combine. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway.)



### Make salad

While the **gravy** simmers, thinly slice **chives**. Halve **tomatoes**. Stir together **vinegar** and **1 tbsp oil** (dbl for 4 ppl) in a medium bowl. Add **tomatoes** and **spring mix**, then season with **salt** and **pepper**. Toss to coat.



### Cook chorizo

While **fries** bake, heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and **peas**, 1-2 min. Sprinkle **flour** over **peas**. Cook, stirring often, until thickened, 1-2 min. Slowly stir in **1 ½ cups water** (dbl for 4 ppl), and **broth concentrate**. Season with **salt** and **pepper**. Bring to a boil over high, then reduce to medium-low until slightly reduced and **peas** soften, 6-8 min.



### Finish gravy

When **gravy** is reduced, remove pan from heat and stir in **chorizo** and **cheese**.



### Make gravy

Heat the same pan over medium. When hot, add **2 tbsp butter** (dbl for 4 ppl) and **peas**, 1-2 min. Sprinkle **flour** over **peas**. Cook, stirring often, until thickened, 1-2 min. Slowly stir in **1 ½ cups water** (dbl for 4 ppl), and **broth concentrate**. Season with **salt** and **pepper**. Bring to a boil over high, then reduce to medium-low until slightly reduced and **peas** soften, 6-8 min.



### Finish and serve

Divide **fries** and **salad** between plates. Ladle **chorizo gravy** over **fries**. Sprinkle **chives** over top.

## Dinner Solved!