



## Argentinian Choripán Sandwich

Ground turkey chorizo sausage, served with a big scoop of chimichurri sauce and pico de gallo

This first sausage sandwich is a perfect example of my goal for this section. Namely, I want to make you start thinking about picking and choosing different toppings and sauces from different burgers/sandwiches in this cookbook, then combining them to make your own creations. To that end, here's an "easy" one you can try. We're utilizing one of my meat mixes, formed into sausages using my DIY sausage guide, my chimichurri sauce from pg. 81 and my pico de gallo from pg. 86. Throw them all together and you end up with a healthy version of a traditional Argentinian chorizo sausage sandwich.

### Servings Info.:

Yields: 6 sandwiches

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Serving Size: 1 sandwich



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*- last checked 03/30/24 -  
Listed Points DO NOT INCLUDE BREAD! Use  
whatever bread you want, then add my points.*

### Ingredients:

- 1lb batch of my Chorizo meat mix (pg 14), formed into (6) 3oz sausages (pg 44-45)

#### Chimichurri Sauce:

- 1 prepared batch of my Chimichurri sauce, recipe on pg. 17

#### Pico De Gallo:

- 1 prepared batch of my Pico De Gallo, recipe on pg. 19

#### Additional Ingredients:

- Low carb (Keto) Hot dog buns o' choice

### Directions:

- 1 Prepare a batch of the Chimichurri sauce ahead of time, set aside.
- 2 Prepare a batch of the Pico De Gallo ahead of time, set aside.
- 3 Prepare the chorizo mix into 3oz links, as shown on pg. 44, then cook to your preference (in a pan or grilled), as shown on pages 44-45.
- 4 **To Serve:** Toast your bread/buns o' choice, then open them up and spread UP TO a 1/4 cup of chimichurri sauce into your buns, then place a cooked chorizo sausage onto the chimichurri. Add some of the pico de gallo (around 2 Tbsp) to the sandwich... done.

### Notes:

- **CHIMICHURRI:** I strongly suggest making the chimichurri sauce at least 1 hour ahead of time. When you first make it, the flavors are very, very sharp. However, it mellows out the longer you allow the flavors to sit and meld.