



SENSATIONAL MEXICAN CHORIZO SAUSAGES

INGREDIENTS

2 packs Garden Gourmet Sensational Chorizo

500 g kidney beans

140 g corn

1 red pointed pepper

1 fresh jalapeño pepper

½ tsp pimentón, (smoked paprika powder mild or hot)

4 tbsp oil



4 SERVINGS



30 MIN



INTERMEDIATE

A vegan Mexican-style recipe made of beans, corn, peppers and Garden Gourmet chorizo sausage. The added spice will make you feel a bit of heat and make your taste buds tingle, giving you the authentic experience!

PREPARATION

1. Sautéed the veggies

Cut the bell pepper into cubes and the jalapeño pepper into thin rings. Fry them until shiny in a little oil. Add the pimentón, fry briefly and add the drained kidney beans and corn. Heat the mixture briefly, stir occasionally and keep it warm by putting a lid on it.

2. Bake the Sensational Chorizo Sausages

Bake the Sensational chorizo sausages brown according to the instructions on the package.

3. Stuff the sausages with bean and salsa

Cut the sausages lengthwise, but not completely. Spoon the warm bean mixture into the sausages and add some salsa. Garnish with fresh coriander and tortilla chips.

4. Serve with dipping sauces and enjoy!

Serve with the rest of the kidney bean mixture, homemade guacamole and sour cream.

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