# Chorizo Bravas Croquettes

Potato croquettes come together in a flash in this flavorful dinner. We're cooking them up with spicy chorizo and two types of cheese, then topping them with a fresh pineapple salsa. Served with a traditional Spanish Bravas sauce.

Getting Organized

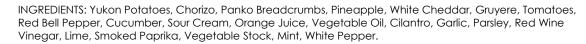
EQUIPMENT Large Skillet Large Saucepan Large & Small Mixing Bowls

# FROM YOUR PANTRY

Olive Oil Salt & Pepper Flour (1 Tbsp per serving) Eggs (2)

# 6 MEEZ CONTAINERS

Yukon Potatoes Chorizo Seasoned Cheese Panko Breadcrumbs Bravas Sauce Pineapple Salsa



<u>Good To Know</u>

8 pm at 773.916.6339.



**35** Minutes to the Table

**35** Minutes Hands On

2 Whisks Easy

Health snapshot per serving – 970 Calories, 69g Fat, 60g

Have questions? The dinner hotline is standing by from 5 to

Carbs, 29a Protein and 33 Freestyle Points

### 1. Get Organized

Bring a large saucepan of water to boil with a pinch of salt.

#### 2. Cook the Potatoes

Add the **Yukon Potatoes** to the boiling water and cook until they are fork tender, about 12 to 14 minutes. Drain well and transfer to a large mixing bowl. Use a potato masher or slotted spoon to mash the potatoes (lumps are completely fine). Set aside until chorizo is browned.

# 3. Brown the Chorizo

While the potatoes are boiling, heat a large skillet over medium heat. When hot, add the **Chorizo** and cook until it starts to brown, about 5 to 6 minutes. While it cooks, break it apart with a large spoon or spatula until it resembles ground beef. Add the chorizo and the chorizo oil in the skillet to the mixing bowl with the potatoes. Immediately add the **Seasoned Cheese** and stir well. Wipe out the skillet.

## 4. Create the Croquettes

Whisk 1 egg in a small bowl and add it to the mixing bowl along with 2 Tbsp flour. Stir well, then place the mixing bowl in the freezer for about 5 minutes. Use your hands to shape the potato mix into 4 balls, then flatten into patties about 3" in diameter and  $\frac{3}{4}$ " thick.

Whisk an additional egg in the now-empty small bowl and spread the **Panko Breadcrumbs** on a plate. Dip each patty into the egg, covering both sides, and then press into the breadcrumbs until completely coated.

## 5. Cook the Croquettes

Heat 2 Tbsp olive oil in the now-empty skillet over medium heat. When the oil is hot, add the croquettes and cook until the bottoms are golden brown, about 3 minutes. (Work in batches if necessary, adding additional oil between rounds.) Flip and cook until the other sides are also golden brown, an additional 2 to 3 minutes.

## 6. Put It All Together

Pour the red **Bravas Sauce** directly onto serving plates and place the croquettes on top. Cover the croquettes edge to edge with the **Pineapple Salsa** and enjoy!

Instructions for two servings Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois Chorizo arrives to you fully cooked.

If there's no room in your freezer, the fridge works, just a bit slower.