

# 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.

**35** *Minutes to the Table*

**35** *Minutes Hands On*

**2 Whisks** *Easy*

## 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

## Good To Know

**Health snapshot per serving** – 970 Calories, 69g Fat, 60g Carbs, 29g Protein and 33 Freestyle Points

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Yukon Potatoes, Chorizo, Panko Breadcrumbs, Pineapple, White Cheddar, Gruyere, Tomatoes, Red Bell Pepper, Cucumber, Sour Cream, Orange Juice, Vegetable Oil, Cilantro, Garlic, Parsley, Red Wine Vinegar, Lime, Smoked Paprika, Vegetable Stock, Mint, White Pepper.

meez *meals*

### 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 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!

*Chorizo arrives to you fully cooked.*

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