

Chorizo Sliders with Shredded Brussel Sprouts Recipe

This recipe is simple and quick to make. The chorizo adds a spicy undertone to the ordinary pub slider.

- 1 lb chorizo sausage, without casings
- 1 lb organic ground beef or ground pork
- 1 tablespoon paprika, divided
- 3/4 pound fresh brussel sprouts, shredded
- 2 cloves of garlic minced
- Olive oil
- 8 small sweet rolls

Combine the chorizo and beef or pork together in a large bowl and mix in half of the paprika. Form the meat mixture into small patties (mine were about 3 inches wide by 1 inch). Fry or grill the patties until they are browned on both sides and just cooked through. You can finish them in the oven if you'd like. I use a cast iron pan which has room for about six sliders at a time.

Right before serving, heat a separate pan over medium heat, then add a couple tablespoons of olive oil. When the oil is hot add the garlic and saute for a minute or two, being careful not to burn it. Add in the brussel sprouts and saute for a couple of minutes until just starting to soften. I like my brussel sprouts crunchy. Season with salt and pepper. Serve the sliders on the rolls topped with brussel sprouts.