



CHORIZO SAUSAGE CASSEROLE

Prep: 10 min, Cook: 20 min.

- 4 tomatoes, cut into chunks
- 1-1/2 cups chicken stock
- 1 onion, chopped
- 2 cloves garlic
- 1/2 tsp. oregano
- 1 Tbs. sugar
- 1/4 tsp. red pepper flakes
- 3 ounces canned chopped green chili peppers
- 1 lb. chorizo or other spicy sausage
- 6 ounces vermicelli, broken
- 3 Tbs. grated Parmesan cheese



Combine first 8 ingredients and salt and pepper to taste in a blender and blend until smooth. Set aside. Heat a heavy nonstick skillet over medium high heat. Sauté chorizo 7-8 minutes or until browned all over. Remove chorizo from skillet and pour off all but 2 Tbs. drippings. Sauté vermicelli in reserved fat 2-3 minutes over medium high heat until golden. Pour sauce over vermicelli and arrange sausage on top. Cover and **cook** 10-12 minutes. Serve sprinkled with Parmesan.



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