

Sloppy Cubanos

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/best-recipe-chorizo-new-mexican-ground-pork>

Ingredients:

- 1 tablespoon extra-virgin olive oil
- 1/3 pound chorizo casings removed, finely chopped, about 1 cup
- 1 pound ground pork
- 1 onion finely chopped
- 2 cloves garlic minced
- 2 teaspoons paprika
- 2 teaspoons ground coriander
- 1 teaspoon allspice
- salt
- pepper
- 2 tablespoons brown sugar
- 1 tablespoon worcestershire sauce
- 1 lime
- 1 cup chicken broth
- 8 ounces tomato sauce
- 4 rolls split
- 4 slices cheese deli
- 4 pickles large, chopped

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 145 milligrams
4. Fat: 55 grams
5. Fiber: 8 grams
6. Protein: 42 grams
7. SaturatedFat: 22 grams
8. Sodium: 1800 milligrams
9. Sugar: 15 grams

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