



Red Wine Grilled Chorizo

30
minutes
or less

INGREDIENTS

½ cup dry red wine
2 tbsp Gustare Vita extra virgin olive oil
1 ½ tsp Hy-Vee paprika
1 (13-oz.) pkg. fully cooked chorizo smoked sausage, diagonally-sliced into 1/2-inch pieces
2 sprig(s) fresh thyme, plus additional for garnish

PREPARATION

- 1** Preheat a charcoal or gas grill for direct cooking over medium heat (350°).
- 2** Combine wine, olive oil, and paprika in a large bowl. Add chorizo; toss to coat. Cut a 16x16-inch sheet of heavy foil. Place chorizo mixture in center of foil; roll or fold up edges of foil to form a side around chorizo mixture, leaving top open. Top with thyme.
- 3** Grill foil pack 12 to 18 minutes or until chorizo reaches 165°. Remove from grill and garnish with additional thyme sprigs, if desired.