
 25 minutes

 4 servings

*2 red peppers
500g chorizo
4 Brioche Rolls
100g rocket
1 tbsp olive oil*

#briochepasquier
#lunch
#brioche

Chorizo Rocket Rolls

1. Slice the peppers and fry until browning, then set aside.
2. Pour the olive oil into a pan. Cut the chorizo in half lengthways. Cook it the cut-side down on the pan for 3-4 mins until sizzling and charred, then turn it over and repeat.
3. Slice our Brioche Rolls lengthways and lightly toast the the brioche.
4. Fill your roll with a piece of chorizo, some grilled pepper slices and a handful of rocket. Drizzle with olive oil before serving.