

# Chorizo Pigs with Cilantro Dip

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1 1/4 pounds chorizo sausage links  
2 tubes (7.5 ounce) refrigerated  
biscuit dough  
3 tablespoons fresh parsley, chopped  
3 tablespoons fresh cilantro, chopped  
1 teaspoon lemon zest, grated  
2 cloves garlic, minced  
1/2 cup extra-virgin olive oil  
salt  
pepper

Preheat the oven to 375 degrees.

Line two baking sheets with parchment paper.

In a skillet over medium heat, cook the chorizo sausage until done, about 10 minutes. Let cool slightly. Slice each link into 1-1/2- to 2-inch pieces.

Separate the biscuits and cut each biscuit in half. Stretch the halves into four-inch rectangles. Wrap the dough rectangles around the chorizo pieces.

Bake the pigs, seam side down, on the baking sheets until golden, 10 to 12 minutes.

Meanwhile, make the dip: In a bowl, combine the parsley, cilantro, lemon zest, garlic and olive oil. Season with salt and pepper.

Serve the pigs with the dip.

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Per Serving (excluding unknown items): 970 Calories; 108g Fat (98.4% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 9mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 21 1/2 Fat.

## Appetizers

### Per Serving Nutritional Analysis

Calories (kcal):	970	Vitamin B6 (mg):	.1mg
% Calories from Fat:	98.4%	Vitamin B12 (mcg):	0mcg

<b>% Calories from Carbohydrates:</b>	1.3%
<b>% Calories from Protein:</b>	0.3%
<b>Total Fat (g):</b>	108g
<b>Saturated Fat (g):</b>	15g
<b>Monounsaturated Fat (g):</b>	80g
<b>Polyunsaturated Fat (g):</b>	9g
<b>Cholesterol (mg):</b>	0mg
<b>Carbohydrate (g):</b>	3g
<b>Dietary Fiber (g):</b>	1g
<b>Protein (g):</b>	1g
<b>Sodium (mg):</b>	9mg
<b>Potassium (mg):</b>	106mg
<b>Calcium (mg):</b>	31mg
<b>Iron (mg):</b>	1mg
<b>Zinc (mg):</b>	trace
<b>Vitamin C (mg):</b>	21mg
<b>Vitamin A (i.u.):</b>	781IU
<b>Vitamin A (r.e.):</b>	78RE

<b>Thiamin B1 (mg):</b>	trace
<b>Riboflavin B2 (mg):</b>	trace
<b>Folacin (mcg):</b>	19mcg
<b>Niacin (mg):</b>	trace
<b>Caffeine (mg):</b>	0mg
<b>Alcohol (kcal):</b>	0
<b>% Refined:</b>	0.0%

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### Food Exchanges

<b>Grain (Starch):</b>	0
<b>Lean Meat:</b>	0
<b>Vegetable:</b>	1/2
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	21 1/2
<b>Other Carbohydrates:</b>	0

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## Nutrition Facts

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### Amount Per Serving

<b>Calories</b> 970	Calories from Fat: 954
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### % Daily Values\*

<b>Total Fat</b> 108g	166%
Saturated Fat 15g	73%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 9mg	0%
<b>Total Carbohydrates</b> 3g	1%
Dietary Fiber 1g	3%
<b>Protein</b> 1g	
<b>Vitamin A</b>	16%
<b>Vitamin C</b>	34%
<b>Calcium</b>	3%
<b>Iron</b>	7%

\* Percent Daily Values are based on a 2000 calorie diet.