





SERVES: 02  
EST. COST: \$6.50 SERVING

# CHORIZO TACOS

ACTIVE: 30 MIN  
TOTAL TIME: 30 MIN

INGREDIENTS		DIRECTIONS		
<b>GUAC</b>		01.	Make the guac. In a small bowl, mash the avocados then stir in the red onion, garlic, cilantro, lime juice, and salt.	
1 1/2	large avocados – mashed			
2 1/2 tbsp	red onion – finely chopped			
3/4 tsp	garlic – finely minced			
2 tbsp	cilantro – roughly chopped	02.	Heat a cast iron skillet over medium high heat. While waiting for it to warm up, remove the casings from the chorizo and break it up with your hands a bit.	
1 1/2 tsp	lime juice			
1/4 tsp	salt	03.	Once the skillet is hot and slightly smoking, add the vegetable oil then the chorizo, breaking it up further with a wooden spoon. Stir the smoked paprika in – you may need to add more depending on the brand of chorizo you have as well as how spicy you like things. Once the chorizo is cooked through and starts to brown (about 5 minutes), take 1/2 of it out of the skillet and place it in a bowl. Continue cooking the rest of it until it is super crispy and starts to char (about 4 minutes longer). Mix the juicy and crispy chorizo together in the bowl you set aside, then taste it and add more salt if needed.	
<b>TACOS</b>				
1 tsp	vegetable oil			
12 oz	chorizo – casings removed			
1/4 tsp	smoked paprika			
4 or 5	soft corn tortillas – warmed up			
A bit of	purple cabbage – shredded			
A few	cilantro sprigs			
<b>EQUIPMENT</b>		04.	Heat the tortillas up, divide the chorizo mixture between each, then top with guac, a bit of purple cabbage, and cilantro sprigs.	
				
Knife	Cutting Board			Cast Iron Skillet
				
Wooden Spoon				