



CHORIZO TACOS

with Avocado Slaw, Pickled Shallots and Feta

SPICY

PRONTO



HELLO CHORIZO

A classic Spanish Sausage spiced with paprika and garlic.

TIME: 30 MIN



Chorizo Sausage, uncased



Flour Tortillas, 6"



Feta Cheese, crumbled



Shallot



Red Wine Vinegar



Avocado



Radishes



Cilantro



Lime



Poblano Pepper



Sour Cream

BUST OUT

- Small Pot
- Zester
- Measuring Cups
- Large Non-Stick Pan
- Medium Bowl
- Whisk
- Measuring Spoons
- Salt and Pepper
- 2 Small Bowls
- Olive or Canola Oil
- Sugar
(1 ½ tsp | 3 tsp)

INGREDIENTS

2-person | 4-person

- Chorizo Sausage, uncased 250 g | 500 g
- Flour Tortillas 1,4,9 6 | 12
- Feta Cheese, crumbled 2 ¼ cup | ½ cup
- Shallot 50 g | 100 g
- Red Wine Vinegar 9 2 tbsp | 4 tbsp
- Avocado 1 | 2
- Radishes 3 | 6
- Cilantro 7 g | 14 g
- Lime 1 | 2
- Poblano Pepper 160 g | 320 g
- Sour Cream 2 6 tbsp | 12 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG



In Step 5, if desired, wrap tortillas in paper towel. Microwave until the tortillas are warm and flexible, 1 min.



1 PREP Wash and dry all produce.* Peel, then thinly slice shallots. Cut radish into matchsticks. Zest, then juice half the lime. Cut remaining lime into wedges. Roughly chop cilantro. Cut poblanos in half lengthwise, remove inside cores then cut into slices. (NOTE: We suggest using gloves when prepping poblanos!)



4 COOK CHORIZO Heat a large non-stick pan over medium-high heat. When hot, add ½ tbsp oil (dbl for 4 ppl) then chorizo. Cook, breaking up chorizo into smaller pieces, until no pink remains, 5-6 min. (TIP: Cook to a min. internal temp. of 71°C/160°F.**)



2 PICKLE SHALLOTS Heat a small pot over medium heat. When hot, add shallots, vinegar, ¼ cup water and 1 tsp sugar (dbl all for 4 ppl). Season with ½ tsp salt (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 3-4 min. Transfer pickled shallots, along with pickling liquid, to a small bowl. Set aside in the fridge.



5 MAKE CREMA While chorizo cooks, in another small bowl, mix sour cream and remaining lime zest. Season with salt and pepper.



3 MAKE SLAW While shallots pickle, halve, peel, pit and cut avocado into bite-sized pieces. In a medium bowl, whisk lime juice, half the lime zest, ½ tsp sugar and 1 tbsp oil (dbl all for 4 ppl). Season with salt and pepper. Stir in avocado, radish, poblano and half the cilantro.



6 FINISH AND SERVE Divide chorizo between tortillas. Top with pickled shallots and avocado poblano slaw. Crumble over feta and dollop over crema. Sprinkle over remaining cilantro and squeeze over a lime wedge, if desired.

SUCCESS!

Chorizo adds Spanish flavour to taco night!