



Chorizo Tacos

Ingredients:

1 lb chorizo (we used chicken chorizo in this recipe, but go ahead and use whatever kind you like – chicken, pork, beef, soy)
corn tortillas
1/4 red onion, diced
1/2 bunch cilantro, roughly chopped
queso fresco
1/4 head green cabbage, shredded

Directions:

In a large skillet over medium–high heat, heat 1 tbsp olive oil until shimmering. **Add chorizo and cook, breaking up the crumbles until cooked throughout – about 10–12 minutes.**

While your chorizo is cooking, **prepare your vegetables.**

Warm tortillas in a dry skillet, or in the microwave, covered in a towel for 30 seconds and serve immediately with your favorite hot sauce.