Tacos with Swaggerty Style Chorizo

4 - 6 servings	15 min prep time	0 min cook time

ingredients

1/2 lb. Swaggerty Style Chorizo (see the Chorizo recipe at Swaggerty's.com)

1 small red onion, thinly sliced & soaked in vinegar with a pinch of salt for 30 minutes

4 radishes, trimmed and thinly sliced, soaked in ice water to crisp

4-6 corn tortillas

1 pint cherry tomatoes, chopped

2 small jalapeños, seeded and minced

2 limes - 1 cut in half and squeezed for juice and 1 cut into wedges for serving

1 bunch of cilantro

1 or 2 ripe avocados, cut into wedges

Sour cream or plain yogurt for garnish (optional)

directions

1. Warm the Swaggerty Style Chorizo in a small skillet over low heat or heat in a microwave. Set aside covered.
2. Wrap tortillas in foil and place in oven heated to 350 while getting everything ready.
3. In a small bowl mix together chopped tomatoes, minced jalapeños, the juice of one lime and some chopped cilantro to taste.

To Serve

Top each warm tortilla with some of the Swaggerty Style Chorizo, tomato mixture, sliced pickled red onion and sliced radishes, wedges of avocado, cilantro and a dollop of sour cream if you like as well as wedges of lime. Great served with a cold Mexican beer and extra garnish toppings on the side!

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