



Tacos with Swaggerty Style Chorizo

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.

4 - 6 <i>servings</i>	15 min <i>prep time</i>	0 min <i>cook time</i>
ingredients <i>1/2 lb. Swaggerty Style Chorizo (see the Chorizo recipe at Swaggerty's.com)</i> <i>1 small red onion, thinly sliced & soaked in vinegar with a pinch of salt for 30 minutes</i> <i>4 radishes, trimmed and thinly sliced, soaked in ice water to crisp</i> <i>4-6 corn tortillas</i> <i>1 pint cherry tomatoes, chopped</i> <i>2 small jalapeños, seeded and minced</i> <i>2 limes - 1 cut in half and squeezed for juice and 1 cut into wedges for serving</i> <i>1 bunch of cilantro</i> <i>1 or 2 ripe avocados, cut into wedges</i> <i>Sour cream or plain yogurt for garnish (optional)</i>		

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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