



Celebrating Food, Art & Culture

Chef Spotlight
Celebrating Foods of the World



GRILLED CHORIZO TACOS

Servings: 4

Ingredients

- 4 fresh poblano peppers
- 1 pound chorizo
- Eight 6-inch white corn tortillas
- 4 ounces pepper jack cheese, shredded
- 8 ounces salsa

Directions

Grilled the whole poblanos until blackened. Place in a covered hotel pan to steam for 10 minutes.

Wipe away the charred outside skin, and remove the stem and the seeds. Julienne and set aside.

Slice the chorizo.

Using tongs, place the sausage slices on the grill and cook for about 2 to 3 minutes per side, until slightly charred on both sides. Transfer to a plate and cover until ready to assemble the tacos.

Warm the tortillas in a steamer.

Assemble the tacos by placing the tortillas on a plate. Fill each with 1 1/2 ounces of grilled chorizo, 1/2 ounce of roasted poblano peppers and 1/2 ounce of grated cheese. Top with 1 ounce of salsa.

Serve 2 tacos with the side dishes.

Side dishes

Spanish Rice
Sautéed Peppers and Onions