

RECIPE | TOMATOES

CHORIZO SANGRIA TOMATO TACOS



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INGREDIENTS

- 1 dry pint Pure Flavor® Sangria Medley Tomatoes
- 8 corn tortillas
- 4 chorizos with casing removed
- 1 white onion, diced
- 3 tbsp cilantro
- 1 tbsp olive oil
- Caesar dressing to taste

DIRECTIONS

1. In a pan over medium-high heat with a drizzle of olive oil, place the roughly chopped chorizo and cook 5-7 minutes until crispy.
2. Slice tomatoes into quarters, dice onion and chop up cilantro.
3. Warm corn tortillas in hot, dry griddle or cast-iron pan for 15-20 seconds per side.
4. Assemble tacos putting in the chorizo first, then Caesar dressing, onion, tomatoes and cilantro.



TOTAL TIME

15 minutes

PREP TIME

10 minutes

COOK TIME

5 minutes

SERVES

4

COOKING LEVEL

Easy