

RECIPE I TOMATOES

GREEN

CHORIZO SANGRIA TOMATO TACOS

1 2 8

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.

