




Product Spotlight: Avocado

Is your avocado not ripe yet? Put it in a paper bag for 2-4 days to speed up the process. Adding a banana or apple will make it even quicker!



D4 Street Tacos with Crispy Chorizo

Soft tacos with shredded red cabbage, creamy avocado and crispy chorizo served with a cumin dressing. So simple, delicious and packed with flavour!

 20 minutes

 4 servings

 Pork

16 December 2022

Add some extras!

You can add fresh lime, jalapeños, sliced capsicum or red onion if you have some! Pineapple or mango also adds a fresh twist!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	30g	68g

FROM YOUR BOX

CORN COBS	2
CORIANDER	1 packet
SOUR CREAM	1 tub
RED CABBAGE	1/4
AVOCADO	1
CHORIZO	200g
WHEAT WRAPS	12-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, ground coriander

KEY UTENSILS

griddle pan or BBQ, frypan, stick mixer or small food processor

NOTES

You can use a small food processor to pulse the chorizo into a mince. Alternatively, you can slice the chorizo before cooking.

The chorizo can be spicy which is balanced out by the sour cream and avocado. If you're sensitive to heat, you can use less chorizo and fill the tacos with corn kernels.

No gluten option - wheat wraps are replaced with corn tortillas.



1. COOK THE CORN

Heat a griddle pan or BBQ over medium-high heat. Halve corn and coat with **1 tsp ground coriander, oil, salt and pepper**. Cook for 8-10 minutes turning until charred.



2. PREPARE THE DRESSING

Pick coriander leaves and set aside.

Roughly chop stems and blend together with sour cream and **1 tsp cumin, salt and pepper** until smooth. Keep in fridge until serving.



3. PREPARE THE FILLINGS

Thinly shred cabbage. Slice avocado. Set aside with coriander leaves.



4. COOK THE CHORIZO

Chop chorizo until it has a mince like texture (see notes). Add to a frypan over medium-high heat with **1 tbsp oil and 1 tsp cumin**. Cook for 5 minutes until crispy.



5. WARM THE WRAPS

Meanwhile, warm wraps for 10-20 seconds each side on griddle pan or BBQ. Keep warm in a clean tea towel until serving.



6. FINISH AND SERVE

Assemble tacos with cabbage, avocado, chorizo and dressing to taste. Serve with corn cobs.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

