



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.

notes

Soaking thinly sliced onions in a vinegar and salt mixture for about 30 minutes, or more, takes the "bite" out of the onions and gives them a sweeter flavor.

Soaking thinly sliced radishes in cold water crisps them up for more crunch.

Chorizo is widely used in Mexican and Spanish recipes instead of regular sausage. It is easy to turn regular bulk sausage into a spicy chorizo-style sausage with a few spices and little effort. Great for tacos, Chile, Omelettes, Nacho toppings, Baked potato topping among many other dishes. You can find the complete Swaggerty's Style Chorizo recipe (<https://www.swaggertys.com/recipe/appetizers-sides-dinner/how-make-swaggerty-style-chorizo>) in our dinner recipes (<https://www.swaggertys.com/recipes/dinner>) section.

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!



4 - 6

servings

15 min

prep time

0 min

cook time

ingredients

1/2 lb. Swaggerty Style Chorizo (see the Chorizo recipe at [Swaggerty's.com](https://www.swaggertys.com))

1 small red onion, thinly sliced & soaked in vinegar with a pinch of salt for 30 minutes

4 radishes, trimmed and thinly sliced, soaked in ice water to crisp

4-6 corn tortillas

1 pint cherry tomatoes, chopped

2 small jalapeños, seeded and minced

2 limes - 1 cut in half and squeezed for juice and 1 cut into wedges for serving

1 bunch of cilantro

1 or 2 ripe avocados, cut into wedges

Sour cream or plain yogurt for garnish (optional)

Pairs well with: Chips and salsa, Mexican beer, fruits, & salad

Special Kitchen Tools: N/A