



UCOOK

Chorizo Chimichurri Tacos

with limey-guacamole & caramelised
onions

Quick and easy, filling, fresh, and crispy dinner! Tacos filled to the brim with caramelised onions, green leaves, limey guacamole, crispy chorizo, charred corn, marinated diced tomatoes, and a drizzle of flavourful chimichurri sauce. It's a fiesta feast!

Hands-On Time: 25 minutes

Overall Time: 45 minutes

Serves: 3 People

Chef: Kate Gomba

 Easy Peasy

 Warwick Wine Estate | Professor Black
Sauvignon Blanc

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Ingredients & Prep

2	Red Onions <i>peeled & finely sliced</i>
30ml	Pesto Princess Chimichurri
240g	Guacamole
15ml	Lime Juice
2	Tomatoes <i>finely diced</i>
30ml	Red Wine Vinegar
150g	Sliced Chorizo
150g	Corn
9	Corn Tortillas
60g	Green Leaves <i> rinsed & roughly shredded</i>
12g	Fresh Coriander <i> rinsed & roughly chopped</i>
60g	Pickled Jalapeños <i>drained & roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter (optional)
Sugar/Sweetener/Honey

1. CARAMELISATION STATION Place a pan over a medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion for 12-15 minutes until soft, browned and caramelised, shifting occasionally. At the halfway mark, add a sweetener of choice (to taste) to caramelize it further. Remove from the pan on completion and cover to keep warm.

2. SOME PREP Loosen the chimichurri with a drizzle of olive oil. Season the guacamole with the lime juice (to taste) and some salt and pepper. In a bowl, toss the diced tomatoes, a drizzle of olive oil, the red wine vinegar, and seasoning. Set aside to marinate.

3. GOLDEN CHORIZO Place a pan over a medium heat with a small drizzle of oil. When hot, add the chorizo slices and fry for 1-2 minutes per side, until browned. Remove from the pan and drain on some paper towel.

4. CHARRED CORN Return the pan to a medium-high heat with another drizzle of oil, if necessary. When hot, add the corn and fry for 4-5 minutes until starting to char.

5. FANTASTACOS! Place the tortillas on a microwavable plate and sprinkle with droplets of water. Heat in the microwave for 30 seconds. (If you don't have a microwave, you can skip this step – it helps to get the perfect texture, but isn't essential!) Wipe down the pan and return it to a medium heat. When hot, dry toast the microwaved tortillas for 15 seconds per side until warmed through and lightly crisped. You'll need to do this step in batches, stacking the heated ones under a dry tea towel as you go to stop them from getting cold or drying out.

6. FIESTA! Lay out the warm tortillas, and smear on the limey guacamole. Top with the shredded green leaves, the marinated tomatoes, the caramelised onions, the charred corn, and the golden chorizo. Drizzle over the loosened chimichurri and sprinkle on the chopped coriander, and the chopped jalapeños. If you have any remaining filling, toss together and serve on the side! Well done, Chef!

Nutritional Information

Per 100g

Energy	616kJ
Energy	150Kcal
Protein	4.3g
Carbs	11g
of which sugars	2.7g
Fibre	2.1g
Fat	9g
of which saturated	2.6g
Sodium	194mg

Allergens

Allium, Sulphites, Alcohol

Cook
within 3
Days