

# Recipes

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# Chorizo Tacos Española

#### Serves 3

## Ingredients:

3 Mission® 6" White Corn Tortillas (10600)

2 1/4 cups Chorizo Spiced Potato Blend (see Related Recipe)

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3 Tbsp. Sour Cream or Mexican Crema

1 Tbsp. Sliced Green Onion

### Directions:

1. Heat Mission® Corn Tortillas on a lightly oiled grill until warm and pliable. Fill each tortilla with Chorizo Spiced Potato Blend and top with sour cream and green onions. Serve.

# Chorizo Spiced Potato Blend

#### Serves 1

### Ingredients:

1 oz. (2 Tbsp.) Olive Oil
18 oz. (4 cups) Precooked Yukon Potatoes, chopped
5 oz. (1.33 cups) Spanish Chorizo or Portuguese
Linguica Sausages, chopped
1 Tbsp. (2 cloves) Minced Garlic
Salt and Pepper to taste

### Directions:

 In a large skillet, heat olive oil over medium high heat. Brown potatoes, then add chorizo and garlic.
 Sauté until golden and potatoes are tender and crisp.