



## Recipes

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### Chorizo Verde Nachos

Prep Time: 0 Minutes

Cooking Time: 20 Minutes

Serves 12

#### Ingredients:

48 oz. Pre-Fried Yellow Triangle Tortilla Chips (08619)

1 1/2 cups Mangos , charred, diced

1 1/2 cups Cotija cheese , crumbled

3/4 cup Roasted Pepitas , salted

#### Directions:

1. For each order, in a medium sauté pan, over medium heat, cook and brown ½ cup Green Chorizo.

2. To serve, place 4 oz. of tortilla chips on a plate, top with the browned Green Chorizo, 2 tbsp. of Chipotle Crema, 2 tbsp. of charred mango, 2 tbsp. of cotija crumbles, and 1 tbsp. of pepitas.

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### Chipotle Crema

Serves 1

#### Ingredients:

1/8 tsp. Chipotle Concentrate

7/8 oz. vol. Sour Cream

1/5 oz. vol. Whole Milk or Buttermilk

to taste Kosher Salt

1/5 tsp. Fresh Chives , snipped

#### Directions:

1. Place all ingredients together in mixing bowl.

2. Place in storage container until ready for use.

3. Label, Date and Refrigerate.

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### Green Chorizo

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

#### Ingredients:

3 1/2 tsp. Black Pepper

3/4 tsp. Cumin

3 1/2 tsp. Coriander

1 1/4 tsp. Mexican Oregano

3/4 tsp. Clove

2 each Bay Leaves

16 each Garlic cloves

6 each Serrano Chile , deseeded

1/2 cup Sherry vinegar

2 1/2 cups Parsley , chopped

2 1/2 lbs. Pork , ground

#### Directions:

1. In a medium non-stick sauté pan over medium heat, toast the black pepper, cumin, coriander, Mexican oregano, cloves, and bay leaf. Toast for about 15 seconds. Grind the seasoning blend in a spice grinder or coffee grinder.

2. In a blender or food processor, combine garlic cloves, serrano chilies, sherry vinegar, and parsley. Process until a paste forms.

3. In a bowl, combine ground spices, parsley paste, and ground pork. Mix well to combine. Refrigerate for service.