



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.

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.