

Chorizo Smash Tacos

BY REE DRUMMOND/ThePioneerWoman.com

YIELDS:

4 - 6 serving(s)

PREP TIME:

40 mins

TOTAL TIME:

40 mins

Ingredients

- ☐ Kosher salt
- ☐ 1 1/2 lb. fresh chorizo, casings removed
- ☐ 1/2 cup fresh cilantro, chopped
- ☐ 1/2 white onion, finely chopped
- ☐ 12 (6-inch) flour tortillas
- ☐ 1 1/2 cups shredded pepper jack cheese (about 6 ounces)
- ☐ 6 ears of corn, shucked
- ☐ 6 Tbsp. salted butter
- ☐ Chili-lime seasoning (such as Tajin), for sprinkling
- ☐ Juice of 2 limes
- ☐ Shredded lettuce, sour cream, and pico de gallo, for topping

Directions

- 1) Bring a large pot of salted water to a boil for the corn. Meanwhile, combine the chorizo, cilantro, and onion in a large bowl and mix with your hands. Divide into 12 portions (about 1/3 cup each).
- 2) Place a portion of chorizo in the center of each tortilla and spread to cover.
- 3) Heat a large skillet or griddle over medium heat. Working in batches, flip each tortilla upside down into the skillet, and press down on it to sear the sausage. Cook until the meat is golden brown, about 2 minutes, then flip right-side up, sprinkle with 1 tablespoon of the pepper jack cheese, and cook until the tortillas are crisp, 1 to 2 more minutes.
- 4) Add the corn to the boiling water and return the water to a boil. Cook until tender but still crunchy, about 4 minutes. Drain and return to the pot.
- 5) Toss the corn with the butter and sprinkle with chili-lime seasoning; squeeze the lime juice on top. Top the tacos with shredded lettuce, sour cream, and pico de gallo, and serve with the corn.



WHEAT STATE™
INSURANCE GROUP