

# Chicken & Chorizo Taco's



Gone are the days in the Em's Food kitchen for Old El Paso Taco kits. I have discovered a far more healthy and exciting option to feed the hoards. Again, this is a recipe that uses fresh ingredients and good old pantry staples but does not by any means lack in the flavour department. These were gold medal winning, champion taco's that will be on the family favourite list for sure!

Prep time: 25 Minutes  
Minutes

Cooking time: 20

\$\$ Medium Budget

Serves 4

500gm of chicken mince

2 chorizo sausages, skin removed and discarded and finely diced

2 tbs of Em's Mexican Spice Blend, see link below

1 cup of water

1 tbs of tomato paste

1/2 tsp of sugar

12 Corn tortillas (wheat are also fine)

1 cup of sour cream

1 large or 2 small, ripe avocado's halved, peeled and thinly sliced

Coriander sprigs and lime wedges to serve

For the Salsa:

400gm tin of super sweet corn, drained and rinsed

400gm tin of black beans, drained and rinsed

2 large, ripe tomatoes, finely chopped

1/2 a red onion, very finely diced

3 tbs of finely chopped coriander

1 green chilli, finely diced (seeds removed optional)

1 tbs of extra virgin olive oil

Juice of 1 lime

Sea salt and pepper

Em's Mexican Spice Blend:

[Mexican Spice Blend](#)

Heat a large frypan to nice and hot and add the diced chorizo. Cook for a few minutes until the fat and oil is released and then add the chicken mince. Use a wooden spoon to break it up, nice and finely and fry until cooked through before adding the spice mix. Fry for a minute until aromatic and then add the water, tomato paste and sugar. Season with salt and pepper and mix to combine. Simmer until thickened and then cover with a lid to keep warm.

To make the salsa, combine all of the ingredients in a bowl and mix well to combine. Place in a serving bowl and set aside.

Heat a griddle pan or BBQ to nice and hot and cook the tortilla's for approximately 20 seconds on each side.

To assemble a taco, place a small dollop of sour cream on a tortilla and use the back of the spoon to spread it around. Top with the Chorizo mixture, a good helping of salsa and a couple of slices of avocado. Top with coriander sprigs and serve with lime wedges. This is a great meal to share in the centre of the table.

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