



Product Spotlight: Avocado

Is your avocado not ripe yet? Put it in a paper bag for 2-4 days to speed up the process. Adding a banana or apple will make it even quicker!



Street Tacos

with Crispy Chorizo

Soft tacos with shredded red cabbage, creamy avocado and crispy chorizo, served with a cumin dressing. So simple, delicious and packed with flavour!



20 minutes



2 servings



Pork

Add some extras!

Add fresh lime, jalapeños, sliced capsicum or red onion if you have some! Pineapple or mango also add a fresh twist!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	54g	78g

FROM YOUR BOX

CORN COB	1
CORIANDER	1 packet
SOUR CREAM	1 tub
RED CABBAGE	1/4
AVOCADO	1
CHORIZO	200g
PITA POCKETS	5-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, ground coriander

KEY UTENSILS

griddle pan or BBQ, frypan, stick mixer or small food processor

NOTES

You can use a small food processor to pulse the chorizo into a mince. Alternatively, you can slice the chorizo before cooking.

The chorizo can be spicy which is balanced out by the sour cream and avocado. If you're sensitive to heat, use less chorizo and fill the tacos with corn kernels.

No gluten option – pita pockets are replaced with corn tortillas.



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1. COOK THE CORN

Heat a griddle pan or BBQ over medium-high heat. Halve corn and coat with **1/2 tsp ground coriander, oil, salt and pepper**. Cook for 8-10 minutes, turning, until charred.



2. PREPARE THE DRESSING

Pick coriander leaves and set aside.

Roughly chop stems. Using a stick mixer, blend together with sour cream, **1 tsp cumin, salt and pepper** until smooth. Keep in fridge until serving.



3. PREPARE THE FILLINGS

Thinly shred cabbage (use to taste). Slice avocado. Set aside with coriander leaves.



4. COOK THE CHORIZO

Chop chorizo until it has a mince-like texture (see notes). Add to a frypan over medium-high heat with **1 tbsp oil and 1 tsp cumin**. Cook for 5 minutes until crispy.



5. WARM THE PITAS

Meanwhile, warm pitas for 10-20 seconds each side on griddle pan or BBQ. Keep warm in a clean tea towel until serving.



6. FINISH AND SERVE

Assemble tacos with cabbage, avocado, chorizo and dressing to taste. Serve with corn cobs.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

