

## **Mexican Chorizo**

Mexican chorizo is a spicy, smoky, and tangy pork sausage that can be used in anything from breakfast burritos to Portuguese-style steamed clams. Use it as a filling for tacos, to flavor beans and rice, or even as a topping for nachos. It has a bright reddish color from the the spice mixture and boasts an intense flavor, one you're sure to crave again and again.

**PREP TIME:** 30 minutes

**COOK TIME:** 15 minutes

**TOTAL TIME:** 45 minutes

## **SPECIAL EQUIPMENT:**

KitchenAid® Food Grinder Attachment fitted with the fine grinder plate; Large bowl; Sheet pan lined with parchment paper

## **INGREDIENTS:**

- 1 pound (454g) pork shoulder, cut into 2-in/5-cm cubes
- ½ pound (225g) pork belly or fat back, cut into 2-in/5-cm cubes
- 2 cloves (10g) garlic, peeled
- 2 teaspoons (5g) ancho pepper powder, or chili powder
- 2 teaspoons (5g) smoked paprika
- ¼ teaspoon cayenne pepper
- 1 tablespoon (3g) dried oregano
- ½ teaspoon (1g) ground cumin
- 1 teaspoon (2g) kosher salt
- 1 teaspoon (2g) ground black pepper
- 1 tablespoon (15ml) red wine or apple cider vinegar

## **For Breakfast Tacos:**

- 2 tablespoons (30ml) olive oil
- 4 corn tortillas
- 3 eggs, lightly whisked
- ½ lime, or to taste
- ½ (70g) yellow onion, finely chopped
- 1 (5g) garlic clove, minced
- ⅓ cup (15g) cilantro, chopped
- 1 (225g) large Russet potato cut into small cubes
- 1 cup (226g) fresh chorizo
- Mexican crema or sour cream to taste
- Avocado, sliced
- Salt and pepper to taste
- Hot sauce to taste

**INSTRUCTIONS:**

Place pork and fat back on a parchment-lined baking sheet and freeze for 20 minutes before proceeding.

Season the pork in a large bowl with ancho pepper powder (or chili powder), smoked paprika, cayenne pepper, oregano, cumin, salt, pepper, vinegar and whole garlic cloves.

Attach your KitchenAid® Food Grinder Attachment fitted with the fine grinding plate to your KitchenAid® Stand Mixer. Place the bowl under the grinder, turn the mixer to Speed 4 and grind the seasoned pork, feeding the meat through one piece at a time. Do not use the food pusher to force it through. Remove the bowl from under the grinder and use your hands or a spatula to thoroughly mix the chorizo. Keep cold.

Cooking breakfast tacos:

Heat 1 tablespoon of olive oil in a large pan over medium high heat. Add the chorizo and brown well, breaking it up as it cooks with a wooden spoon or a spatula. Transfer the cooked chorizo to a bowl and set aside. In the same pan, heat another tablespoon of olive oil and add the potatoes and onions. Brown on all sides, stirring often. When the potatoes and onions are cooked, add the chorizo back into the pan along with the garlic. Stir well to mix the oils from the chorizo into the potatoes and onions and cook for another 2-3 minutes. Add the eggs and use a spatula to fold into the chorizo mixture, scrambling the eggs. Season with salt and pepper to taste.

Heat the tortillas and lay flat on a plate. Divide the chorizo mix on each tortilla, squeeze lime juice over the top, add the sliced avocado, chopped cilantro, and crema, and serve immediately. Serve with hot sauce.

**CHEF'S NOTES:**

Mexican chorizo is generally sold as a loose sausage mix. Add more cayenne for added heat, and more vinegar for extra tang.

**MAKES 4 SERVINGS (Chorizo only)**

Nutrition - 1 Serving

Calories 470 Fat 37g	Carbs 3g Protein 30g Sugars 0g Dietary Fiber 1g	Cholesterol 110 mg Sodium 678 mg
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