Low-Cal Chorizo Tacos with Creamy Slaw:

No chopping. No slicing. No knife required!

🕐 under 20min   🍴 2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these chorizo tacos? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chorizo, make the slaw, and heat up the tortillas. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

1. Cook chorizo

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chorizo** and cook, breaking up into smaller pieces, until browned, 5–7 minutes.

2. Make slaw

While **chorizo** cooks, in a medium bowl, whisk to combine **all of the sour cream, 1 tablespoon water**, and **2 teaspoons vinegar**. Add **half of the cabbage blend** and stir to combine; season to taste with **salt** and **pepper**.

3. Finish filling

Add **remaining cabbage blend** to skillet with **chorizo**; cook over medium-high heat until wilted and starting to char, 3–5 minutes. Season to taste with **salt** and **pepper**.
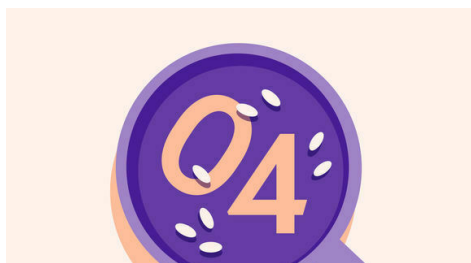
4. Heat tortillas

Wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through. (Alternatively, heat tortillas 1 at a time on a skillet over low heat until warmed through, about 30 seconds.)

Place **chorizo filling** in **warmed tortillas** and top with **creamy coleslaw**. Spoon **salsa** over top. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!