



## Crispy Chorizo Taco Salad

with Chimichurri Beans & Cheddar



20-30min



2 Servings

Chimichurri sauce is a fresh, raw sauce made from finely chopped parsley, garlic, vinegar, and spices. Here we use it to dress up a taco salad, complete with a crispy tortilla bowl that you won't just want to lick clean—you'll want to eat it too!

## What we send

- 15 oz can black beans
- 4 oz chimichurri sauce
- 1 bell pepper
- ¼ oz taco seasoning
- 1 shallot
- 1 plum tomato
- 1 romaine heart
- 2 (10-inch) flour tortillas <sup>1,6</sup>
- 2 (1 oz) sour cream <sup>7</sup>
- ½ lb pkg chorizo sausage

## What you need

- neutral oil
- kosher salt & ground pepper
- white wine vinegar <sup>17</sup>

## Tools

- aluminium foil
- rimmed baking sheet
- medium skillet

## Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1000kcal, Fat 62g, Carbs 76g, Protein 41g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third.

Generously brush **tortillas** all over with **oil** and season both sides with **salt** and **pepper**.

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Halve and thinly slice **shallot**.



### 4. Cook vegetables

To same skillet, add **shallot**, **peppers**, and **2¼ teaspoons taco seasoning**; cook, stirring occasionally, until lightly browned, 3-4 minutes. Add **¼ cup water** to skillet. Cover and cook over medium heat until softened, 2-3 minutes (if skillet seems dry, add more water as needed). Stir in **chorizo**. Season with **salt** and **pepper**.



### 2. Bake tortillas

Cut 2 (14-inch) sheets of aluminum foil. Form each sheet into a loose 4-inch ball. Place foil balls on a rimmed baking sheet, then top with **tortillas**, pressing edges down around the balls.

Bake on upper oven rack until browned in spots and crisp, 5-7 minutes. Carefully flip tortillas; discard foil. Return to oven and bake until lightly browned in spots, 2-3 minutes more.



### 5. Prep salad

Halve **romaine** lengthwise, then cut crosswise into ½-inch ribbons, discarding stem. Cut **tomato** into ½-inch pieces.

In a small bowl, slightly thin **all of the sour cream** by mixing in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



### 3. Prep beans & cook chorizo

Drain and rinse **beans** under hot tap water. Toss in a medium bowl with **3 tablespoons chimichurri sauce**. Season to taste with **salt** and **pepper**.

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **chorizo**; cook, breaking up into smaller pieces, until browned and cooked through, 3-5 minutes. Remove with a slotted spoon; drain on paper towel.



### 6. Assemble & serve

In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and a **generous pinch each salt and pepper**. Add **romaine**; toss to coat.

Fill **taco shells** with **romaine**; top with **beans**, **tomatoes**, **chorizo**, and **peppers**. Drizzle with **sour cream** and **remaining chimichurri**, if desired. Serve with **remaining salad** alongside. Enjoy!