

DINNERLY



Oven-Fried Chorizo Taquitos with Sour Cream & Fresh Tomato Salsa



30-40min



2 Servings

Good things come in small packages, and these taquitos are no exception. Take a bite into the crispy tortilla shell, topped with refreshing sour cream and salsa, to discover all the cheesy chorizo goodness inside. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2 plum tomatoes
- ¼ oz granulated garlic
- ½ lb pkg chorizo sausage
- 6 (6-inch) flour tortillas ^{2,3}
- 2 oz shredded cheddar-jack blend ¹
- 2 (1 oz) sour cream ¹

WHAT YOU NEED

- white wine vinegar (or apple cider vinegar)
- neutral oil
- kosher salt & ground pepper

TOOLS

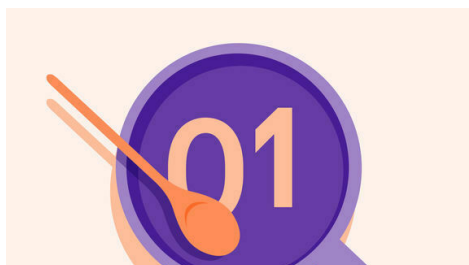
- medium skillet
- rimmed baking sheet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

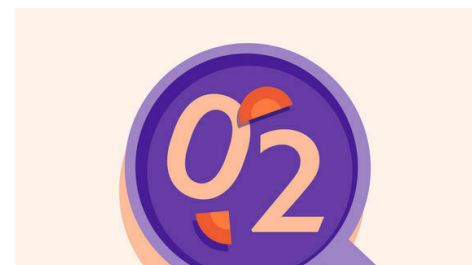
Calories 710kcal, Fat 35g, Carbs 64g, Protein 41g



1. Make salsa

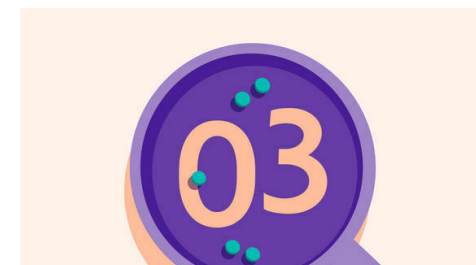
Preheat oven to 425°F with a rack in the upper third. Trim **scallions**, then thinly slice, keeping dark greens separate. Halve **tomatoes** lengthwise, then cut into ½-inch pieces.

In a medium bowl, combine **tomatoes**, a pinch of **granulated garlic**, **2 tablespoons scallion dark greens**, and **1 teaspoon each of vinegar and oil**; season to taste with **salt and pepper**.



2. Cook chorizo

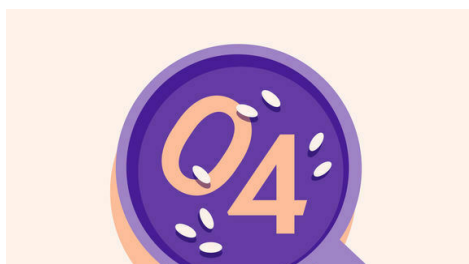
Heat **2 teaspoons oil** in a medium skillet over medium high. Add **chorizo** and **¼ teaspoon salt**; cook, breaking up into smaller pieces with a spoon, until browned, 3–4 minutes. Add **white and light green scallions**; cook until fragrant, 1 minute. Add **¼ cup water** and simmer until liquid is almost evaporated, about 1 minute.



3. Assemble taquitos

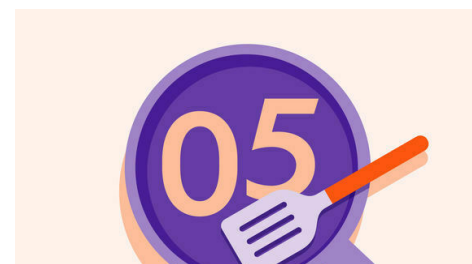
Lightly **oil** a rimmed baking sheet.

Place **tortillas** on a work surface. Evenly divide **filling** among one half of each tortilla and spread into 4x1-inch rectangles. Top with **cheese**. Starting at the filled side, tightly roll tortillas into cylinders and place seam-side down on baking sheet.



4. Bake taquitos

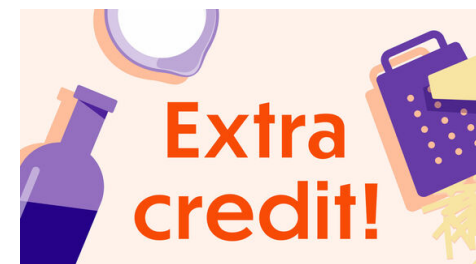
Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until golden-brown and crisp, about 10–15 minutes (watch carefully as ovens vary).



5. Make sauce & serve

In a small bowl, thin **sour cream** by adding **1 teaspoon of water** at a time until it drizzles from a spoon; season to taste with **salt and pepper**.

Serve **chorizo taquitos** with **salsa** and **sour cream** spooned over top, or on the side for dipping. Garnish with any **remaining dark scallion greens**. Enjoy!



6. Guac & roll!

Make some guacamole with ripe avocado, lime juice, chopped red onion, cilantro, however you like it!