



## Chorizo & Kale Tostadas

with Radish and Cilantro



20-30min



2 Servings

In order to make crispy tostadas we brushed tortillas with oil and baked them in the oven until golden. Meanwhile, a chorizo and kale topping crisps up in the skillet. Make sure the onions are starting to caramelize (soft and golden) and the chorizo is browned before adding the kale. Sour cream spiked with lime zest and juice transforms into a tangy crema. Cook, relax, and enjoy!



## What we send

- chorizo
- lime
- red onion
- fresh cilantro
- radishes
- white corn tortillas
- baby kale

## What you need

- coarse salt
- freshly ground black pepper
- vegetable or safflower oil

## Tools

- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 780.0kcal, Fat 55.8g, Proteins 27.6g, Carbs 38.2g



### 1. Prep vegetables

Preheat oven to 450°F. Halve, peel, and thinly slice onion through the core. Remove chorizo from casing. Pick large stems from cilantro. Cut radishes into thin wedges.



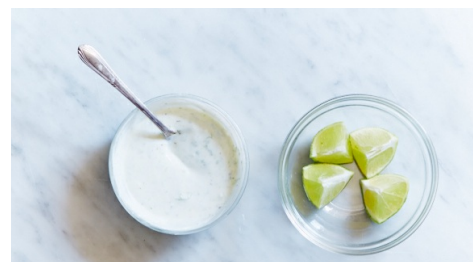
### 4. Add kale

Add kale and half of the cilantro to the skillet with chorizo mixture; season with ¼ teaspoon salt. Cook, stirring, until kale is wilted, about 2 minutes.



### 2. Cook chorizo

Heat 2 tablespoons oil in medium skillet over medium-high. Add onion, chorizo, and ½ teaspoon salt and cook, breaking up the chorizo with a wooden spoon, until onions and chorizo are golden brown, about 10 minutes.



### 5. Make lime crema

Zest lime over a small bowl and add juice of half a lime. Mix in sour cream and 2 teaspoons water; season to taste with salt and pepper. Cut the other lime half into wedges.



### 3. Bake tortillas

Meanwhile, place tortillas on a rimmed baking sheet and brush both sides with 1 tablespoon oil. Bake (without flipping) until they are a dark golden brown, 10-12 minutes.



### 6. Assemble tostadas

Divide tostadas between 2 plates. Spread half of the crema on the tostadas and top with chorizo and kale mixture. Drizzle remaining crema on top and garnish with remaining cilantro and radish slices. Enjoy!