

DINNERLY



Chorizo Tacos with Creamy Cole Slaw & Salsa:

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!

WHAT WE SEND

- ½ lb pkg chorizo sausage
- 2 (1 oz) pkts sour cream ¹
- 14 oz pkg cabbage blend
- 6 (6-inch) flour tortillas ^{2,3}
- 4 oz salsa

WHAT YOU NEED

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

TOOLS

- medium skillet

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 540kcal, Fat 22g, Carbs 49g, Protein 32g



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.



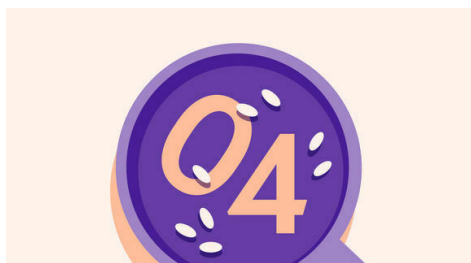
2. Make slaw

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.

Place **chorizo filling** in **warmed tortillas** and top with **creamy cole slaw**. 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!