

DINNERLY



Chorizo Seasoned Quinoa Tacos with Corn-Tomato Salsa & Sour Cream



20-30min



2 Servings

This vegetarian dinner is good for you in a low key way, which means it is sure to be a crowd pleaser. Instead of a meat filling, we've subbed in protein-packed, superfood quinoa and seasoned it with a chorizo chili spice blend. The grains are topped with sweet corn and tomatoes, along with a dollop of creamy sour cream. Veggie tacos unlike any other! We've got you covered!

WHAT WE SEND

- plum tomatoes
- garlic
- (6-pack) small flour tortillas
- tri-color quinoa
- corn
- chorizo chili spice blend
- sour cream

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- skillet
- saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 970kcal, Fat 31g, Carbs 144g, Proteins 24g



1. Cook quinoa

In a small saucepan, combine **quinoa**, **1½ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until quinoa is tender and water is absorbed, about 17 minutes.



2. Prep tomato & tortillas

While the **quinoa** cooks, peel and finely chop **2 teaspoons garlic**. Cut **tomatoes** into ½-inch pieces. Heat a medium skillet over high. Place **1 tortilla** in the skillet and cook on one side until charred in spots, about 30 seconds. Wrap in a towel or aluminum foil to keep warm, and repeat with remaining tortillas.



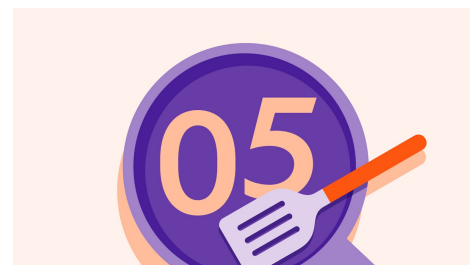
3. Make corn-tomato salsa

Heat **1 tablespoon oil** in same skillet over medium-high. Add **corn** and **a pinch of salt**, then cook, stirring occasionally, until lightly charred, 2–3 minutes. Transfer to a medium bowl, then add **tomatoes**, **½ teaspoon chopped garlic**, and **1 teaspoon vinegar**, and stir to combine; season to taste with **salt** and **pepper**. Wipe out skillet.



4. Season quinoa

Heat **1 tablespoon oil**, **2½ teaspoons chorizo spice blend**, and **remaining chopped garlic** in same skillet over medium-high until fragrant, about 1 minute. Add **cooked quinoa** and stir to coat. Spread into an even layer and cook without stirring until quinoa is crispy on the bottom, about 5 minutes; season to taste with **salt** and **pepper**.



5. Finish & serve

Divide the **quinoa** among the **tortillas** and serve topped with **corn-tomato salsa** and **a dollop of sour cream**. Enjoy!



6. Take it to the next level

Top these tacos with some pickled radishes or onions, or even pickled (or fresh) jalapeño slices for heat! Don't stop there—you could also add guacamole, sliced avocado, or even browned ground beef for any carnivores at your table.