Chorizo Tacos



with Pimento Cheese & Y'all Company Comeback Sauce

Prep and Cook Time: 30-45 Minutes / Feeds: 4 people

INGREDIENTS

- 1-lb Of Ground Beef
- 1-lb Of Chorizo Sausage
- 1 Container Of Pimento Cheese
- 1 Package Of Flour Tortillas
- 1 Package Of Spring Mix
- 1 Large Beefsteak Tomato
- 1 Large Avocado

- 1 Jalapeno
- 2 Tbsp Salt
- 1 Tbsp Black Pepper
- 1Tbsp Red Pepper Flake
- 1Tbsp Olive Oil
- 1 Bottle Of Y'all Company Mississippi Comeback Sauce

PREP

- Dice the tomato, split into two bowls.
- Dice jalapeno (remove seeds and membrane).
- Split the jalapenos into the two bowls with tomatos. One bowl will be used to mix into the meat, the other will be for garnish.
- Cut avocado into wedges and set aside.

СООК

- · Add oil to high heat pan
- Add beef and chorizo
- Add seasoning and cook until brown.
- · Add tomato and jalapeno mixture and stir.
- Cook for five more minutes.
- Heat tortillas for about 30 seconds on each side.

MIX

- Spread a layer of pimento cheese on each tortilla.
- Add 3 tablespoons of meat, 2 wedges of avacado, spring mix, tomatoes and jalapenos.
- Drizzle with Y'all Company Comeback Sauce and enjoy!

VIEW LIVE INSTRUCTION: yallsauce.com/ss-chorizotacos

