

# Chorizo & Ground Beef Tacos

*A spicy twist on traditional beef tacos. Amazing flavour!*

*\*adapted from kitchenistadiaries.com*

## **INGREDIENTS:**

- ¾ cup crumbled Feta Cheese
- 1 lb Unger Meats Lean Ground Beef
- ½ lb Unger Meats Chorizo Sausage
- 1 jalapeño pepper, diced
- ½ yellow onion, diced
- 8 oz can tomato paste
- 1 Tbsp Mexican spice blend (see below)
- 8 oz. can tomato sauce
- 12 corn tortillas
- Kosher salt, to taste
- Olive Oil (we use Prairie Oils & Vinegars)
- 12 corn tortillas

## **DIRECTIONS:**

1. In a heavy skillet, break up the ground beef and chorizo over high heat, then allow it to cook through and brown. Season with a half teaspoon of salt.
2. Reduce heat to medium. Add some diced onions, and stir into the meat until they soften.
3. Add the diced jalapeño, seeded if you don't want too much heat but otherwise just chop it all up, seeds and all.
4. Stir in the Mexican spice rub.
5. Pour in the tomato sauce and stir to combine.
6. Turn down the heat to low and allow the meat to simmer while you get everything else together for the tacos. After a few minutes some of the liquid will evaporate and you'll end up with a thicker consistency to coat the ground meat.
7. Heat your tortillas in the microwave for 30 seconds to soften them. Use a pastry brush to coat them each very lightly with a little oil and sprinkle with a pinch of salt. Then lay each tortilla over two bars of your oven rack so that the ends fall to each side. Bake them like that at 375°F until crispy, 10 minutes or so. When the tortillas have crisped up immediately remove them from the oven. They'll go from crispy to brown pretty quickly so those last couple minutes should be watched closely.



### **Suggested garnishes:**

- Diced onion
- Diced tomato
- Shredded lettuce
- Chopped cilantro
- Mexican hot sauce
- Avocado

### **Mexican Spice Blend:**

- 2 tbsp chilli powder
- 2 tbsp smoked paprika
- 2 tbsp brown sugar
- 1 tbsp onion powder
- 1 tbsp dried oregano
- 1 tbsp cumin
- 2 tsp garlic powder
- 2 tsp ground coriander
- 1 tsp cinnamon
- 1 tsp freshly cracked black pepper
- 1 tsp cayenne
- Zest of 2 limes

**UNGERMEATS**

**UNGERS**  
SINCE 1903