

# Chorizo Tostadas

*with Pickled Red Onions, Lime Crema & Queso Fresco*

Tostada literally translates to “toasted” in Spanish, but can refer to any dish that’s made with a fried tortilla as a base. Shallow frying, also known as pan-frying, with just enough oil on the bottom of a pan, is the easiest way to get the corn tortillas crispy and golden. Ours are topped with chorizo, a pork sausage originally from Spain and commonly used in Latin American cooking.



## Ingredients

- 6 Ounces Chorizo Sausage
- 2 Cloves Garlic
- 2 Ounces Queso Fresco
- 2 Radishes
- 2 Tablespoons Red Wine Vinegar
- 1 Avocado
- 1 Bunch Cilantro
- 1 Lime
- 1 Small Red Onion
- 1 Yellow Onion
- ¼ Head Iceberg Lettuce
- ½ Cup Mexican Crema
- ½ Teaspoon Cumin
- 2 Teaspoons Agave Syrup
- 4 Corn Tortillas

Makes 2½ Servings  
About 720 Calories Per Serving





# Instructions



## Prepare your ingredients:

Wash and dry fresh produce. Peel the garlic and both onions. Finely chop the garlic. Small dice the yellow onion. Thinly slice the red onion and place in a bowl with the **red wine vinegar**. Grate or crumble the queso fresco. Thinly slice the radishes and place in a bowl with ice water. Cut the lime into 6 wedges. Peel, pit, and dice the avocado. Squeeze the **juice of 1 lime wedge** over it to prevent browning. Roughly chop the cilantro. Thinly slice the iceberg lettuce. Remove the chorizo from the casing and break apart into small pieces.



## Make the lime crema:

In a small bowl, combine the **Mexican crema, cumin, the juice of 1 lime wedge, and 2 tablespoons of water**; season with salt and pepper to taste.



## Make the lime-agave dressing:

In a separate bowl, combine the **agave and the juice of 2 lime wedges**; season with salt and pepper. Slowly whisk in **2 tablespoons of olive oil** until well combined.



## Make the tostadas:

Heat a large pan on medium-high until hot, then add enough oil to cover the bottom of the pan in a thin layer. Once the oil is very hot, pan-fry the tortillas 1 or 2 at a time. (The oil is hot enough when a portion of the tortilla sizzles immediately when added to the pan.) Carefully slide each **tortilla** into the oil and cook for 30 seconds to 1 minute per side, or until lightly browned and crispy. Transfer the tortillas to a paper-towel-lined plate. Carefully discard the oil and wipe out the pan.



## Cook the chorizo:

In the same pan used for the tortillas, heat a little oil over medium-high until hot. Add the **chorizo** and cook 1 to 2 minutes, or until halfway cooked through, breaking up the sausage with a spoon. Reduce the heat to medium and add the **onion and garlic**; season with salt and pepper. Cook 3 to 4 minutes, or until the onion is softened. Remove from heat and stir in **half of the cilantro**.



## Plate your dish:

Drain the **radishes and red onion**. In a large bowl, combine the **iceberg lettuce, the remaining cilantro and half of both the radishes and pickled red onion** (reserve the rest for garnish). Add some of the **lime-agave dressing** (you may have extra dressing) and season with salt and pepper; toss to thoroughly coat. To plate your dish, top each **tostada** with some of the **chorizo mixture and salad**. Garnish with the **avocado, queso fresco, lime crema, and remaining pickled red onion and radishes**. Serve with the **remaining lime wedges**. Enjoy!