



## Chorizo Verde Nachos

Prep time: 0 Cook Time: 20 Servings: 12

Latino, Entrees, Appetizers/Sides/Snacks, Chips, Strips & Taco Shells, Casual Dining, Catering, Modern Mexican, Snacks & Shareables

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-Fried Yellow Triangle Tortilla Chips	08619		48 Oz.
Green Chorizo		see related recipe	As Needed
Chipotle Crema (for Chorizo Verde Nachos)		see related recipe	2 Tbsp.
Mangos		charred, diced	1 1/2 cup
Cotija cheese		crumbled	1 1/2 cup
Roasted Pepitas		salted	3/4 cup

## Instructions

1. For each order, in a medium sauté pan, over medium heat, cook and brown ½ cup Green Chorizo.
2. To serve, place 4 oz. of tortilla chips on a plate, top with the browned Green Chorizo, 2 tbsp. of Chipotle Crema, 2 tbsp. of charred mango, 2 tbsp. of cotija crumbles, and 1 tbsp. of pepitas.



# Green Chorizo

Prep time: 10 Cook Time: 10 Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Black Pepper			3 1/2 tsp.
Cumin			3/4 tsp.
Coriander			3 1/2 tsp.
Mexican Oregano			1 1/4 tsp.
Cloves			3/4 tsp.
Bay Leaves			2 Each
Garlic		cloves	16 Each
Serrano Chile		deseeded	6 Each
Sherry		vinegar	1/2 cup
Parsley		chopped	2 1/2 cup
Pork		ground	2 1/2 Lbs.

## Instructions

1. In a medium non-stick sauté pan over medium heat, toast the black pepper, cumin, coriander, Mexican oregano, cloves, and bay leaf. Toast for about 15 seconds. Grind the seasoning blend in a spice grinder or coffee grinder.
2. In a blender or food processor, combine garlic cloves, serrano chilies, sherry vinegar, and parsley. Process until a paste forms.
3. In a bowl, combine ground spices, parsley paste, and ground pork. Mix well to combine. Refrigerate for service.



# Chipotle Crema (for Chorizo Verde Nachos)

Prep time: Cook Time: Servings: 9

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chipotle Concentrate			1/4 tsp.
Sour Cream			8 Oz.
Whole Milk or Buttermilk			2 Oz.
Fresh Chives		snipped	2 tsp.

## Instructions

1. Place all ingredients together in mixing bowl.
2. Place in storage container until ready for use.
3. Label, Date and Refrigerate.

