

THE CULINARY

Playground



Spicy Chicken and Chorizo Tacos with Chimichurri Sauce

4 servings

FOR THE CHICKEN AND CHORIZO:

- 2 (6- to 8-ounce) boneless skinless chicken breasts
- 1-teaspoon ground cumin
- 1-teaspoon ground coriander
- 1 teaspoon dried oregano
- Salt and ground black pepper
- 2 to 3 links fresh chorizo (about 8 ounces total)
- 1-tablespoon canola or olive oil
- Juice of 1 lime

FOR THE PICKLED JALAPENOS:

- 1/4-cup apple cider vinegar
- 2 tablespoons sugar
- Pinch of salt
- 2 to 3 jalapenos, thinly sliced

CHIMICHURRI SAUCE:

For the Chimichurri Sauce:

- 1/2 cup Olive Oil
- 3 tablespoons White Vinegar
- 2 Jalapenos (seeded and diced)
- 1 bunch Flat Leaf Parsley
- 1 clove Garlic (finely chopped)
- 1 Bay Leaf
- Sea Salt and Black Pepper
- 3 tablespoons chopped Cilantro

8 corn tortillas, charred if desired

Assorted taco toppings (such as sliced radishes, sliced scallions, cotija cheese and chopped cilantro)

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Spicy Chicken and Chorizo Tacos with Chimichurri Sauce *cont.*

DIRECTIONS

Preheat the oven to 425 degrees F.

Season the chicken breasts with the cumin, coriander, oregano and some salt and pepper. Arrange them on a baking sheet along with the chorizo and drizzle all of the meats with the oil. Roast the chicken and chorizo until the chicken is cooked through and chorizo are golden brown, about 25 minutes.

While the meats are roasting prepare the pickled jalapenos. In a small pot, combine the vinegar, sugar and a pinch of salt; bring the liquids to a boil. Remove the pot from the heat, toss in the jalapenos, and let sit for at least 10 minutes. Set aside.

While the meats are roasting prepare the Chimichurri Sauce: Combine all the chimichurri ingredients in the bowl of a food processor, process for 1 minute, and set aside. The chimichurri may be prepared and kept refrigerated well it is used and may be prepared 3 days in advance. Be sure to keep refrigerated, and it will last for up to a week.

When the meats come out of the oven, thinly slice them and squeeze the juice of the lime over top.

Serve the sliced chicken and chorizo along with the pickled jalapenos, chimichurri, tortillas, and ***Assorted taco toppings (such as sliced radishes, sliced scallions, cotija cheese and chopped cilantro)***