

DINNERLY



⚡ FAST

Quick Chorizo Tacos with Guacamole



20-30 minutes



4 Servings

It's fiesta time! Bang hot crispy chorizo into warm wraps, top with crunchy pickled ribbons of cucumber and carrot, and slather on the guac. Olé!

WHAT WE SEND

- 2 tomatoes
- 8 flour wraps ^{1,6,7}
- 3 carrots
- 2 avocados
- 2 Lebanese cucumbers
- 2 chorizo sausages ^{6,17}

WHAT YOU NEED

- garlic clove
- salt and pepper
- sugar
- white vinegar

TOOLS

- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 820kcal, Fat 54.1g, Carbs 53.1g,
Proteins 25.7g



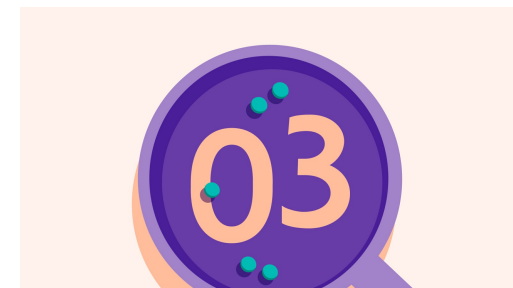
1. Pickle chorizo

Peel the **carrots**, then cut the carrot and **cucumbers** into ribbons with a vegetable peeler. Coarsely chop the **tomatoes**. Combine **1 tbs white vinegar**, **1 tsp salt** and **¼ tsp sugar** in a bowl. Add the **carrot ribbons**, toss to combine and set aside to pickle.



2. Make guacamole

Scoop the **avocado** flesh into a bowl, discarding the skin and stones. Crush or finely chop **2 garlic cloves**. Add the garlic, **1 tbs white vinegar** and **1 tbs mayonnaise** to the avocado, season with **salt and pepper** and mash with a fork until just smooth.



3. Cook chorizo

Thinly slice the **chorizos**. Put the chorizo in a cold medium frypan over medium heat. Cook, stirring regularly, for 3-4 mins until golden. Remove from the pan and keep warm.



4. Warm wraps

Wipe the pan clean and heat over low heat. Cook the **wraps**, one at a time, for 1 min each side or until warmed through and softened.



5. Assemble and serve

Add **2 tbs mayonnaise** to the carrots and stir to combine. Spread the **guacamole** over the wraps, then top with the **pickled carrot**, **cucumber ribbons**, **tomato** and **chorizo** to serve.



6. Make it yours

If you like a little spice, create a warm chilli oil by reserving the cooking juices from the chorizo, add some chilli flakes and finely chopped garlic, then heat gently for 1 min until fragrant. Drizzle a little over the wraps before folding up to eat.