



Chorizo Tostadas

SERVINGS: 4-6

PREPPING TIME: 15-20 MIN

COOKING TIME: 30-35 MIN

Ingredients

For the Cilantro-Lime

Crema:

- 1/2 cup Mexican crema or sour cream
- 1 lime, zested and halved (reserve juice from half for the crema)
- 1/2 small bunch cilantro, leaves minced
- Sea salt and pepper, to taste

For the Tostadas:

- 4 large Mexican chorizo sausages
- 12 small fresh corn tortillas
- 1/2 cup vegetable oil
- 1/2 cup shredded cabbage
- Lime wedges, for garnish

Directions

- **Make the Crema:** In a small bowl, whisk together the crema, lime zest, lime juice, salt, and pepper. Stir in the minced cilantro, cover, and refrigerate to chill.
- **Cook the Chorizo:** Heat a large cast iron skillet over medium-high heat. Remove the casings from the sausages and crumble them into the skillet. Reduce heat to medium and cook, stirring occasionally, for 7-10 minutes until browned. Remove from heat and set aside.
- **Fry the Tortillas:** Pour 1/2 inch of vegetable oil into a small frying pan and heat over medium. Fry each tortilla until bubbles form and edges are lightly browned, about several seconds per side. Drain on paper towels.
- **Cook the Slaw:** Drain most of the oil from the frying pan, return it to the heat, and sauté the shredded cabbage for 1-2 minutes. Season with salt, pepper, and a splash of rice vinegar. Continue cooking until slightly softened.
- **Assemble the Tostadas:** Spread a generous dollop of cilantro-lime crema on each tortilla. Top with chorizo and sautéed cabbage. Garnish with lime wedges and any optional toppings. Serve immediately.
 - **Optional Toppings:** Crumbled Mexican queso fresco, thinly sliced radishes, red onion, avocado