



Weekly Feature: Chorizo Sausage (Excelente!)

Potato Chorizo Tacos with Avocado Salsa

- 1 pound potatoes, cut into 1/2 inch diced pieces
- 2 teaspoons salt
- 1 lb Pork & Greens ground chorizo sausage
- 1/2 cup finely chopped onions
- 1 cup diced, husked but not peeled fresh tomatillos
- 2 serrano chiles or 1 medium jalapeno chile, stemmed and coarsely chopped
- 1 large clove garlic, coarsely chopped
- 1 large avocado, halved, seeded, peeled and sliced
- 12 - 6 or 7 inch corn tortillas, warmed

In 3 quart saucepan, bring 1 quart water to boil. Add potatoes and 2 teaspoons salt; cook, covered, 10 to 12 minutes until just tender. Drain. In large nonstick skillet over medium heat, break up sausage and saute with onions about 10 minutes, stirring occasionally, until sausage is cooked through and onions are tender. Drain and discard excess fat. Add potatoes to skillet; cook and toss until potatoes begin to brown. Keep warm. To make Avocado Salsa, add tomatillos, chiles and garlic to container of electric blender or food processor; pulse on and off, scraping sides of container as needed, until finely chopped. Add avocado; blend until almost smooth. Season with salt to taste. Fill tortillas with potato mixture; accompany with salsa. Makes 4 main dish servings.

Serve with your favorite beverage, salsa, and sopapillas for dessert!