



## **Weekly Feature: Chorizo Sausage (Excelente!)**

### **Nachos Chorizo**

- 2 flour tortillas, 8 inches**
- 2 chorizo or other spicy sausage**
- 1 c. refried beans or black beans**
- 1 c. grated Monterey Jack cheese, any flavor**
- 2 tbsp. chopped cilantro (fresh coriander)**

**Preheat oven to 375 degrees. Fill a medium-sized heavy skillet with 1/2 inch corn oil. Heat it until the oil starts to move. Fry the tortillas, one at a time, until golden brown, about 15 seconds on each side. Drain on paper towels.**

**Slice the chorizos into 1/4-inch thick rounds and saute them in a small skillet until crisp, about 5 minutes. Remove the sausages from the skillet and drain on paper towels. Place the tortillas on a baking sheet and spread the refried evenly over them.**

**Arrange the sausage over the refried beans and sprinkle with the cheese. Top with the chopped cilantro. Bake until brown, 20 minutes. Remove from the oven and cut each tortilla into eight pieces. Serve immediately!**



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

