# CALIFORNIA WALNUT CHORIZO TACOS

## INGREDIENTS

### WALNUT CHORIZO
- 1½ C California walnuts
- ¾ C Chickpeas, cooked
- ½ C Vegetable oil
- ½ Tbsp White vinegar
- ½ Tbsp Paprika
- 1 tsp Salt, kosher
- 1 tsp Ancho pepper, ground
- 1 tsp Oregano, dried
- ½ tsp Chipotle, ground
- ½ tsp Cumin, ground
- ½ tsp Coriander, ground

### TACOS
- 24 Corn tortillas, small, warmed
- 3 C Green cabbage, shredded
- 1½ C Cotija cheese, crumbled
- 1 C California walnuts, chopped, toasted
- Cilantro leaves, fresh
- Lime wedges

## PREPARATION: 15 minutes  COOK: 5 minutes  TOTAL TIME: 20 minutes  SERVINGS: 12

## DIRECTIONS

### WALNUT CHORIZO
1. Combine all walnut chorizo ingredients in a food processor and pulse until walnuts are the size of a grain of rice.
2. Transfer to a skillet and cook on medium-low heat until warmed through.

### TACOS
1. Set oven temperature to 350°F and toast walnuts for 5 minutes or until lightly browned.
2. Spoon walnut chorizo into warmed tortillas and top with cabbage, cheese, walnuts and cilantro. Serve with lime wedges.