



# CALIFORNIA WALNUT CHORIZO TACOS



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## 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.



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