

# KITCHENART

## THE STORE FOR COOKS

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*Recipes from **300 Best Taco Recipes** by Kelley Cleary Coffeen. Copyright © 2011. Reprinted with permission of Robert Rose Inc., Toronto, Canada. All rights reserved.*

### **Shrimp and Chorizo Tacos**

Makes 8 tacos

*Stove top cooking makes this taco quick and easy. Authentic Mexican sausage is loaded with spices that glaze the shrimp.*

8 oz fresh Mexican chorizo sausage, removed from casings (250 g)

24 to 32 medium shrimp, peeled and deveined

8 corn tortillas (6-inch), skillet-warmed

Chile Cream Sauce (below)

2 cups chopped romaine lettuce (500 ml)

1/4 cup sliced radishes (60 ml)

1/4 cup minced onions (60 ml)

1. In a large skillet, sauté chorizo over medium-high heat until lightly browned and heated through, 4 to 6 minutes. Add shrimp and sauté until shrimp turns pink and opaque throughout, 3 to 5 minutes. Drain off excess fat.

2. To build tacos, divide shrimp mixture equally among tortillas. Top with lettuce, radishes and onion. Drizzle with Chile Cream Sauce. Fold tortillas in half.

**Tip:** Look for Mexican Chorizo sausage for the most authentic flavor. If you can't find it, Spanish or Portuguese chorizo will also work.

### **Chile Cream Sauce**

Makes 1-1/2 cups (375 ml)

Rich thick creamier sauces leave a lasting impression with me. Spiked with green chile, this cream sauce is heavenly on any taco.

1/2 cup mayonnaise (125 ml)

1/3 cup plain yogurt (75 ml)

1/4 cup small-curd cottage cheese (60 ml)

1/4 cup chopped roasted New Mexico or Anaheim green chile pepper

1. In a blender, pulse mayonnaise, yogurt, cottage cheese and chile until smooth and well-blended. Serve immediately or transfer to an airtight container or squeeze bottle and refrigerate, stirring occasionally, for up to 4 days.