

Goat Chorizo Tacos

1 medium onion, diced
3 cloves garlic, chopped
1 pound goat chorizo (if in casings, remove)
24 street corn tortillas
Oil for cooking

Toppings (optional)

Lime wedges, yogurt or sour cream, pickled red onion, sliced radishes, picked cilantro leaves, fresh pico de gallo or salsa, sliced avocado or guacamole

Heat a griddle or iron skillet over low heat. Heat a large sauce pan over medium heat. Once hot, drizzle enough oil in the pan to coat the bottom. Carefully add the onion and saute until translucent and fragrant, about 5 minutes. Add the garlic and stir frequently while sauteeing 1 more minute. Add the chorizo and crumble in the pan with a spatula or spoon. Cook for up to 10 minutes or until edges start to crisp.

While the chorizo cooks, heat tortillas on the griddle. Lay tortillas on the hot surface of the griddle and allow to cook for about 1 minute. Flip to the second side, and allow heat. Store in a sheet of foil wrapped in a clean kitchen towel as you work in batches.

When chorizo is ready, spoon it into the warmed tortillas then top with optional toppings and a squeeze of lime juice.