

Chorizo con Papas Tacos

Swick

Makes 1 quarts | Active Time: 40 minutes | Total Time: 40 minutes

Chef's Notes

When toasting dried chiles, avoid burning the chiles as this will develop bitterness.

Step 1: Preparing the Dried Chiles

- 3 each guajillo chiles, washed, stemmed and seeded
- 2 each arbol chiles, washed, stemmed and seeded
- 2 each ancho chiles, washed, stemmed and seeded

Heat a large sauté pan, then lightly coat with oil. Add a few chiles at a time and, using tongs, lightly toast on all sides. Remove from the pan, pat dry the oil and submerge in a separate pot of hot water to rehydrate.

Step 2: Blending the Chile Sauce

- 1/2 tsp (2 g) cumin, ground
- 2 tbsp (14 g) paprika
- 1 tbsp (1 1/2 g) oregano, dried
- Bragg's amino acid to taste
- salt (to taste)
- black pepper, ground (to taste)

Combine the rehydrated chiles, cumin, paprika, and oregano in a blender and adding a little bit of water at a time, blend until smooth.

Season with a dash of Bragg's amino acids, salt and pepper, as desired.

Step 3: Finishing the Chorizo con Papas

- 8 oz white button mushroom, finely chopped
- 14 oz (400 g) extra firm tofu block, drained, hand crumbled
- 8 oz russet potato, par-boiled, medium dice

In a hot pan, lightly sauté the mushrooms. Then add the tofu and chile sauce and heat thoroughly. Adjust the seasoning and set aside. This is the "chorizo" mixture.

In a separate hot pan, sauté the par-boiled potatoes until golden brown. Lightly season with salt.

Combine with the "chorizo" mixture.

Step 4: Serving the Tacos

- cilantro sprigs
- Sliced radish
- Lime wedge

Place a freshly made Corn Tortilla on a plate, spread Avocado Crema, spoon on the chorizo con papas, garnish with cilantro sprigs, sliced radish, and a lime wedge.