

## **Chorizo & Carrot Tacos with Cabbage & Radish Slaw and Pinto Beans**

**2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 25 minutes**

Peaceful Pork Chorizo, thawed  
Johnson's Backyard Garden Carrots, washed, stem end trimmed, peeled (optional)  
Braune Farms Radish, washed, stem and root ends trimmed  
J & B Farms Cabbage, outer leaves and core removed, washed  
El Milagro Corn Tortillas  
Farmhouse Kitchen-prepared Gundermann Acres Pinto Beans, thawed  
Farmhouse Kitchen Slaw Dressing, shaken or stirred well before use  
Farmhouse Kitchen Curtido  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil  
Lard or butter (optional)

**STEP 1** Add pinto beans to a small saucepan set over low heat. Loosen with  $\frac{1}{4}$  cup of water, if you prefer. Warm the beans through, stirring occasionally, for approximately 7-9 minutes. If you enjoy refried beans, smash the beans using a potato masher and add 1-2 tbsp. butter or lard for richness and creaminess. Season with salt and pepper to taste. Cover to keep warm and set aside on low heat until ready to serve.

**STEP 2** Meanwhile, prepare the vegetables. Dice the carrots into small pieces (about  $\frac{1}{4}$ " cubes) and set aside. Cut the radishes into thin rounds and then chop the rounds into thin matchsticks. Set the radishes aside in a bowl. Shave the cabbage into slivers, as thinly as possible and add to the bowl with radishes. Add the curtido. Toss the shaved cabbage, curtido, and radish matchsticks with half of the slaw dressing. Season with salt, pepper, and additional dressing to taste. Set aside until ready to serve.

**STEP 3** Place a large saute pan or skillet over medium-high heat. When the pan just begins to smoke, add 2 tsp. oil, followed by the chorizo. Use a spatula or wooden spoon to break up the meat. Cook for 5 minutes and then add the diced carrots. Season with  $\frac{1}{4}$  tsp. salt and pepper. Cook, stirring occasionally, for 8-10 minutes or until the carrots are tender. Season with salt and pepper to taste. Cover and keep warm over low heat until ready to serve.

**STEP 4** Warm the corn tortillas in a skillet over medium-high heat until toasted, yet pliable. Keep warm in a clean kitchen towel or foil.

**STEP 5** Spoon the chorizo and carrot filling into the warm tortillas. Top with the slaw. Serve with a side of pinto beans. Enjoy!