

Chorizo Tacos with Squash Escabeche and Elotes Salad

2 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 30 minutes**

Peaceful Pork Chorizo, thawed
Johnson's Backyard Garden Summer Squash, washed, ends trimmed
J&B Farm Corn, shucked, washed
Village Farms Tomato, washed and cored
El Milagro Corn Tortillas
Farmhouse Kitchen Squash Escabeche
Farmhouse Kitchen Esquites Sauce, shaken or stirred well before use
Salt and pepper
Olive or vegetable oil

STEP 1 Prepare the vegetables. Dice the squash and tomatoes, about ¼" cubes. Shave the corn kernels from the cob. To shave the kernels, set the corn stem-side down in a wide bowl. Hold the corn upright with your non-dominant hand. Use a sharp paring knife to shave the kernels from the cob by slicing in a downward motion. The kernels will fall into the bowl. Rotate the corn until all kernels have been removed. Set vegetables aside.

STEP 2 Place a large pan over medium-high heat. When the pan is hot, add 2 tsp. oil. Add the chorizo to the pan and break it up into small pieces with a spoon. Cook, stirring occasionally, for 5 minutes and then add the diced squash. Continue cooking, stirring occasionally, for about 4-5 minutes or until the squash is just tender. Season with salt and pepper to taste. Cover and keep warm over low heat until ready to serve.

STEP 3 Toast the tortillas in a dry skillet over medium heat until lightly crisp and pliable, about 15-20 seconds per side. Transfer to a serving plate and cover with foil or clean linen to keep warm

STEP 4 Return the skillet to the stove over medium-high heat. Add 2 tsp. oil to the skillet and swirl to coat the bottom of the pan. Add the shaved corn kernels and let char and caramelize, about 3 minutes. Remove from heat. Add the diced tomatoes and esquites sauce. Stir to combine. Season with salt and pepper to taste.

STEP 5 To serve, add the chorizo and squash mixture to the tortillas. Top with squash escabeche. Serve with a side of elotes salad. Enjoy!