

Chorizo & Sweet Pepper Tacos with Peach-Corn Salsa

4 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 6 minutes

Peaceful Pork Chorizo, thawed
Martinez Farm Okra, washed, stem end trimmed
J & B Farms Corn, shucked, washed
Texas Farm Patch or Fruitful Hill Farm Sweet Peppers, washed, stem and seeds removed
El Milagro Corn Tortillas
Farmhouse Kitchen Okra Spice
Farmhouse Kitchen Peach Salsa
Salt and pepper
Olive oil

Preheat oven to 425°F and adjust oven rack to middle position.

STEP 1 While oven is preheating, cut the okra in half lengthwise. Add sliced okra, 1.5 tbsp. oil, and okra spice to sheet pan. Toss to evenly coat. Roast for 12-14 minutes until the edges become crisp and golden.

STEP 2 Dice the sweet peppers, about ¼” cubes and set aside. Shave the corn kernels from the cob. Set the corn stem-side down in a wide bowl. Hold the corn upright with your non-dominant hand. Use a sharp 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. Add the peach salsa to the bowl with corn. Combine and adjust the salsa with salt and pepper to taste.

STEP 3 Place a large pan over medium-high heat. When the pan is hot, add 1 tbsp. oil and the chorizo. Break the chorizo up with a spoon. Cook, stirring occasionally, for 5 minutes and then add the diced peppers. Continue cooking, stirring occasionally, for about 4-5 minutes or until the peppers are just tender. Season with salt and pepper to taste. Cover and keep warm over low heat until ready to serve.

STEP 4 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 a clean kitchen towel to keep warm.

STEP 5 To serve, add the chorizo and peppers to the tortillas. Top with peach-corn salsa. Serve with a side of roasted, spiced okra.

Enjoy!