



CHORIZO, PINTO, AND AVOCADO TACOS

Ingredients

8 Mission® Super Size White Corn Tortillas, warmed

1 lb. Fresh chorizo

1 can (14 oz.) Pinto beans, drained

1 Large avocado, pitted and diced

½ cup Chopped fresh cilantro

½ Medium red onion, finely chopped

Lime wedges

Instructions

1. In a medium skillet over medium heat, cook chorizo, breaking up meat with a spoon, until browned, about 10 minutes. Add beans and cook just long enough to heat through, about 3 minutes. Drain well on a paper towel-lined plate.
2. Place chorizo and beans in tortillas, topped with avocado, cilantro, and onion. Serve with lime wedges.

Makes 4 Servings

Prep Time: 5 minutes

Cook Time: 13 minutes