

Pork Chorizo Tacos

with Cheesy Roasted Potatoes



These tacos get plenty of bold flavor from ground chorizo (a type of spiced pork sausage), cooked into a delightfully saucy filling with cabbage and fresh citrus juices. On the side, we're livening up roasted potatoes with garlic and Cotija cheese.

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3/4 lb Yukon Gold Potatoes

10 oz Ground Pork Chorizo

2 Tbsps Crème Fraîche

2 Tbsps Grated Cotija Cheese

tried-and-true

kitchen tools

[Quarter-Sheet Pan](#)

[by Nordic Ware](#)

Whether you're flying solo or making dinner for two, this delightfully durable pan is about to become your next kitchen essential. This smaller version of the classic sheet pan is ideal for toasting up bread or whipping up a small batch of roasted vegetables for a single meal. Easy to store, its raised lip catches and contains juices while minimizing mess inside the oven. Rustproof and even-heating, this pan has a galvanized steel reinforcement around the rim, which adds to its strength.

Click for Tablet View



1 Prepare & roast the potatoes:

Preheat the oven to 450°F. Wash and dry the fresh produce. Halve the **potatoes** lengthwise, then cut crosswise into 1/4-inch pieces. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer. Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Carefully transfer to a large bowl.



2 Prepare the remaining ingredients:

While the potatoes roast, cut out and discard the core of the **cabbage**; thinly slice the leaves. Halve the **orange**; squeeze the juice into a bowl, straining out any seeds. Cut off and discard the ends of the **radishes**; halve lengthwise, then thinly slice crosswise. Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester). Quarter the **lime**. In a bowl, combine the **crème fraîche** and **the juice of 1 lime wedge**. Drizzle with olive oil and season with salt and pepper to taste.



While the potatoes continue to roast, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground chorizo**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until browned. Add the **sliced cabbage**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **orange juice** and **1/2 cup of water**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until the cabbage has softened and the chorizo is cooked through. Turn off the heat and stir in **the juice of 2 lime wedges**; season with salt and pepper to taste.



4 Warm the tortillas & season the radishes:

While the filling cooks, place the **tortillas** on a large piece of aluminum foil and tightly wrap to seal. Place directly onto the oven rack and warm 5 to 7 minutes, or until heated through and pliable. Transfer to a work surface and carefully unwrap. While the tortillas warm, in a bowl, combine the **sliced radishes** and **the juice of the remaining lime wedge**. Drizzle with olive oil and season with salt and pepper.



5 Finish the potatoes:

While the tortillas continue to warm, add the **cheese** and **as much of the garlic paste as you'd like** to the bowl of **roasted potatoes**. Stir to coat; season with salt and pepper to taste.



6 Assemble the tacos & serve your dish:

Divide the **filling**, **seasoned radishes**, and **lime crème fraîche** among the **warmed tortillas**. Serve the tacos with the **finished potatoes** on the side. Enjoy!