



Smoky Chorizo and Potato Tacos

Yield: 20 each entrée servings or 40 6-inch tacos

Ingredients:

- 7 lbs Chorizo, crumbled into 1-inch pieces
- 10 lbs [Reser's® Diced Red Potatoes](#) (71117.14563; pictured) or [Reser's® Diced Potatoes](#) (71117.14430)
- 5 cups Yellow onion, small diced
- 1/3 cup Smoked paprika
- 2 Tbsp Kosher salt
- 40 each [Don Pancho® 6-inch Golden Blend Tortillas](#), heated on grill (79341.22024)
- 2 cups Cotija cheese, crumbled
- Cilantro leaves for garnish
- Limes, sliced for garnish

Directions:

1. Preheat fryer to 350°F and oven to 400°F.
2. Heat rondeau to medium heat and add chorizo, breaking it up to cook evenly.
3. Cook chorizo until almost cooked through, browning slightly.
4. Add onions and cook 1-2 minutes to soften.
5. Add kosher salt and smoked paprika, cook 1 minute until fragrant.
6. Add Reser's Diced Red Potatoes or Reser's Diced Potatoes and coat with chorizo/onion mixture.
7. Cook 10-15 minutes until potatoes have browned slightly and are heated through.
8. Place two warmed Don Panchos 6-inch Golden Blend Tortillas on a plate and fill each with ½ cup of potato mixture.
9. Garnish with crumbled Cotija and cilantro leaves.
10. Place lime on the side and serve.