



Mexican Dinner Night: Green Chorizo Tacos
with Chef Bridget Charters

Fresh Tortillas
Rick Bayless' Green Chorizo
Tomatillo Salsa with Avocado
White Rice with Garlic
Mexican-Style Slaw

Ingredients:

- 2 cups (about 10 ounces) Maseca corn masa
- 1 large poblano chile
- 2 serrano chiles
- 1 bunch cilantro
- 1 ½ pounds ground pork (you'll need pork that's a little fatty—25 to 30%—and preferably coarsely ground)
- 3 tablespoons spinach powder (or one small bunch of clean spinach)
- 1 cup canola oil
- 12 tomatillos
- 1 pasilla pepper, can sub poblano
- 1 red onion
- 1 white onion
- 1 head garlic
- 4-5 limes
- 1 ripe avocado
- 3 cups chicken broth or water
- 2 ½ cups medium-grain white rice
- 1 teaspoon cumin seed
- 1 head green cabbage

Equipment:

- Griddle or comal for cooking tortillas
- Small pot or tortilla press for pressing tortillas
- Small bowl for mixing masa
- Wooden spoon
- Chefs knife
- Cutting board
- tongs
- blender
- Pastry brush
- Ladle
- Baking sheet for holding ingredients
- 3-4 quart pot for rice