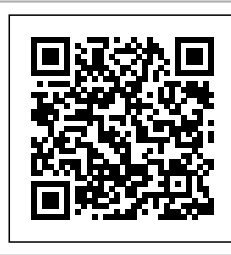


Grilled Chorizo with Onions and Lime



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Recipe by: Laura Vitale

Serves 4

Prep Time: 5 minutes

Cook Time: 5 minutes

Ingredients

__ 8 oz piece of Spanish Style Chorizo cut into slices about 1/2 thick

__ 1/2 cup of Sliced White Onions

__ Juice of 1/2 lime or more depending on how much lime you like

__ About 1/4 cup of Roughly Chopped Cilantro

1) Preheat a grill pan between medium and medium high heat.

2) Grill the chorizo for about a minute on each side or until crispy on both sides.

3) In a bowl, toss together the grilled chorizo, onion, lime and cilantro and allow them to sit at room temperature for about an hour.

4) Serve at room temperature on its own or with some cut up pita pockets.

