

# Quick & Easy

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## THE COSTCO WAY

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### **Kirkland Signature Walnut “Chorizo” Tacos**

Makes 8 servings

#### **Pickled Vegetables**

##### **Ingredients:**

½ cup lime juice  
1½ tsp sugar  
¾ tsp sea salt  
8 radishes, thinly sliced  
2 medium jalapeño peppers, thinly sliced  
1 large garlic clove, thinly sliced

##### **Instructions:**

In a small bowl, stir together lime juice, sugar and salt. Stir in radishes, jalapeño and garlic. Let stand for 30 minutes to pickle.

### **California Walnut “Chorizo” Crumble**

##### **Ingredients:**

2 cups Kirkland Signature Walnuts  
1½ cups (or 15 oz can) black beans, rinsed and drained  
3 Tbsp olive oil, divided  
1 Tbsp white vinegar  
1 Tbsp smoked paprika  
1 Tbsp ancho chili powder  
1 tsp dried oregano  
1 tsp kosher or sea salt  
1 tsp ground chipotle  
1 tsp ground cumin  
1 tsp ground coriander

##### **Instructions:**

Place walnuts and beans in a food processor. Pulse until coarsely chopped. Add 2 Tbsp oil, vinegar, paprika, chili powder, oregano, salt, chipotle, cumin and coriander. Pulse until the mixture is finely chopped and resembles ground meat. Stir several times, moving the mixture from the bottom of the food processor bowl to the top to evenly mix. Heat remaining oil in a large nonstick skillet over medium. Add “chorizo” mixture to the skillet. Cook for 10 minutes, or until mixture is nicely browned and resembles ground meat, stirring frequently. May be prepared several days ahead and stored tightly covered in the refrigerator.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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### Kirkland Signature Walnut “Chorizo” Tacos

Continued

#### Walnut “Chorizo” Tacos

##### Ingredients:

- 16 whole wheat tortillas
- 1 Tbsp olive oil or cooking spray
- 1 head romaine lettuce, thinly sliced
- 1 bunch cilantro leaves, chopped
- 2 limes, wedged

##### Instructions:

Brush each tortilla lightly with oil or coat with cooking spray. Cook briefly on a griddle or skillet over medium-high to brown on both sides. Keep warm in foil until all tortillas are cooked. Remove pickled vegetables from liquid. Discard garlic slices. Fill each tortilla with equal amounts of California Walnut “Chorizo” Crumble and Pickled Vegetables. Garnish with lettuce and cilantro. Serve with lime wedges.

Recipe courtesy of California Walnut Board.

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