Let’s Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

**Chorizo & Potato Tacos with Corn & Black Bean Salsa**

**Cooking time**
25-30 minutes

**Designed, tested, and approved by Chef Lora Sendik**

Let’s Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

**Ingredients**

- ¾ lb chorizo
- 1 russet potato
- ¾ cup black beans
- ¾ cup corn
- 2 radishes
- ¼ cup fresh cilantro
- 1 tablespoon lime juice
- 2 tablespoons canola and olive oil blend
- ½ teaspoon cumin
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 6 white corn tortillas
- 1 avocado
- ½ cup sour cream

**Equipment Needed**

- Large skillet
- Cutting board
- Knife
- Medium bowl
- Small skillet
- Large skillet
- Cutting board
- Knife
- Medium bowl
- Small skillet

**StandardMarket.com**
Westmont    333 East Ogden Avenue 630 366 7030
Naperville    1508 Aurora Avenue 630 536 1630
Chop the potato into ¼ inch pieces. Rinse and drain the black beans. Thinly slice the radishes and roughly chop the cilantro. Cut the avocado into thin slices.

Heat a large skillet over medium heat. Add the chorizo and the potato. Cook, stirring occasionally to break up the chorizo. Continue cooking until the potato is cooked through, about 12–15 minutes.

In a skillet heated over medium high heat, add remaining oil. Place one tortilla in the center and heat for 30 seconds and flip. Heat the other side for an additional 30 seconds. Repeat step with the remaining 5 tortillas.

In a medium bowl, combine the beans, corn, radish, cilantro, lime juice, ¼ tablespoon oil, cumin, ¾ tsp salt and ¼ tsp black pepper.

Spoon a generous helping of the chorizo & potato mixture in the center of each tortilla. Garnish with the black bean salsa, sliced avocados, and sour cream.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.