Kev's Kitchen

FRESH MEXICAN CHORIZO

Time: 10 minutes

Serves: 4

Ingredients:

8g salt 4g Mexican chili powder 2g garlic powder 2g smoked paprika 1g cayenne pepper 1g fresh ground black pepper 0.5g dried oregano 0.5g ground cumin 450g lean ground pork 12g tequila 12g red wine vinegar

Preparation:

Combine the salt and spices in a small bowl.

Place the pork in a suitable bowl, and sprinkle with the spice mixture.

Pour in the tequila and vinegar.

Knead until well combined.

Nutritional Information Per Serving:

Calories: 244	Hand-Size Portion Guide
Fat: 18g	Palms of Protein: 1
Carbs: 0g	Fists of Vegetables: 0
Fibre: 0g	Cupped Hands of Carbs: 0
Protein: 20g	Thumbs of fat: 0

YOU CAN COOK AND YOU DO HAVE THE TIME