

# DAVID ELDER'S EASY CHORIQUESO

SIMPLE RECIPE

## INGREDIENTS

- 12oz APCO Chorizo Especial
- 12oz APCO Premium Chorizo
- 24oz Oaxaca Cheese
- Tortillas



## DIRECTIONS

- Shred or grate all of the Oaxaca cheese in a bowl and set to the side.
- Preheat a large cast iron skillet.
- In the cast iron skillet - add both packages of chorizo. Once the chorizo has crumbled and cooked, add all of the cheese on top. Cover the cast iron with a lid or if cooking on grill, cover the grill.
- Warm up either corn or flour tortillas and place in a warmer.
- Once the cheese has completely melted on top of the chorizo - the choriquesto is ready to enjoy!
- I recommend topping with a roasted salsa, guacamole, or both!

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