



Mini Tortillas with Chorizo Salsa

(adapted from nibbled)

Makes 16

Two 8" flour tortillas
1 tablespoon olive oil
4 ½ ounces chorizo sausage, cut into small cubes
¼ cup plain yogurt
Handful of cilantro, finely chopped
½ ripe avocado, diced
½ tomato, seeded and diced
⅛ red onion, finely chopped
1 teaspoon balsamic vinegar
½ tablespoon virgin olive oil
Salt and pepper

Preheat the oven to 350°. Cut eight circles from each tortilla with a 2 ¼" cookie cutter. Heat half of the oil in a nonstick frying pan. Add half of the tortillas and cook, turning once, until crisp and golden. Repeat with remaining oil and tortillas. Bake the sausage cubes until cooked through, 5 – 10 minutes. Drain on paper towels. Mix together the avocado, tomato and onion. Add the sausage, vinegar and olive oil. Season to taste with salt and pepper, and stir. Separately, combine the yogurt and cilantro. Spoon the chorizo mixture onto the tortillas. Top with yogurt mixture.