



Tacos Campechanos

INGREDIENTS:

- 20 Corn tortillas
- 1 lb. your favorite beef Steak cut, sliced in strips
- 1/2 lb. of chicharrón
- 1/2 lb. pork Sausages (good chorizos, if you can find)
- 1 onion finely chopped
- a drizzle olive or canola oil
- some salsa verde
- salt and pepper to taste

DIRECTIONS:

1. In a large skillet, fry the sausages in a little bit of hot oil under medium-low heat and when they reach the point of being almost done, add the onion and cook everything together, but not to the point of liquefying the onions.
2. Increase the heat to medium-high and add in the meat strips.
3. Season with salt and pepper and cook until the ingredients are cooked to your taste; careful because the steak strips require much less cooking time than the sausages do.
4. Warm the tortillas and spread the meat mixture over them to form the tacos. Add the pieces of chicharrón over the tacos and serve with some salsa verde, refried beans or guacamole.