

Taco Rice with Chorizo – *Arroz con sabor a taco de chorizo*

Ingredients (for two portions)

1 ½ cups	raw short grain rice, such as Calrose; rinsed and drained
2 2/3 cups	water (see directions below)
½ lb (225 g)	Mexican chorizo (homemade, or from store)
4 leaves	Romaine lettuce; washed and sliced finely
1 medium	tomato; washed, stem ends removed and chopped
½ medium	white onion; peeled and chopped
½ bunch	cilantro; thoroughly washed, dried and chopped
1 tsp	freshly squeezed lime juice
Salt, to taste	
½ cup	shredded cheese, such as Mexican Manchego (or Friulano, Gouda, etc.)

On the stovetop, start with the cleaned raw short grain rice in a pot, and add the measured water; bring to a boil over high heat, then reduce to a gentle simmer, and cook, covered, for 20 minutes. Remove from heat and allow to rest, covered, for five minutes; gently fluff by turning portions of rice over with a rice paddle (shamoji) or a wooden spatula. **For rice cooker, the ratios might be different, so follow the manufacturer's instructions.** While rice is cooking, remove chorizo from casing onto a frying pan over medium heat; break into small pieces, and cook, stirring and turning. Continue until fully cooked and slightly crispy; drain excess fat and reserve. Prepare *pico de gallo salsa* by mixing tomatoes, onions, cilantro, lime juice and salt in a bowl, and reserve. Once rice is ready, assemble the Taco Rice in layers in a large serving platter (for two), or into two separate individual portions. Place a layer of rice at the bottom spreading and gently flattening, then top with cooked chorizo (photo below, left); continue with a layer of lettuce, then scoop salsa on top (photo below, centre), and finish with shredded cheese: (photo below, right):

