



chorizo verde & kimchi slaw serves 3-4 people

Chorizo Verde

3 ea. chorizo verde links
Forbes Meat Co.
Avocado oil, as needed

Kimchi Slaw

1 C fermented kimchi
High Energy Agriculture – Heirloom Farmers Markets
.5 C kewpie mayo(japanese mayo)
3 C slaw(cabbage, broccoli and carrot mix)
Sriracha sauce, as desired
Salt and freshly cracked black pepper

Lettuce Wraps

12 butter leaf or bibb lettuce leaves
Reserved kimchi slaw
Cilantro leaves, as desired
Furikake, as desired
Sriracha sauce, as desired

chorizo verde: Start with a clean work area and cutting board. Warm the grill to medium heat. Lightly spray the sausages with a cooking oil and grill 4-5 minutes on each side until cooked through and caramelized. Let rest for 10-15 minutes.

Kimchi slaw: Start with a clean work area and cutting board.

For the kimchi vinaigrette add the kimchi and mayo into a blender and puree until smooth. Toss as much dressing as desired with the slaw mix. Season with salt and pepper and add extra sriracha if you would like it spicier. Refrigerate at least 20 minutes and up to 1 hour.

assembly: Start with a clean work area and cutting board.

Pull large leaves away from the head of butter leaf lettuce and lay out onto a serving tray. Slice the chorizo verde and add a piece to each leaf. Top the sausage with the reserved kimchi slaw. Garnish the lettuce wraps with cilantro, furikake and sriracha hot sauce. Serve immediately.