

Beef and Chorizo Torta Sliders with VIVA Lard

4 servingsPrep time: 30 minutes (includes chill time)Cook time: 10 minutes

Sliders

- 1/2-pound lean ground beef
- 4 oz pork chorizo

Salad Topping

- 1/2 cucumber
- 1 jalapeno
- 10 sprigs cilantro
- 1 lime
- 1/4 red onion
- 1 TBSP olive oil
- 1/2 teaspoon kosher salt

Condiments

- 1 can black beans
- 1/4 white onion, diced
- 1/4 cup VIVA Lard
- 1 avocado ripe
- 4 slider buns, or small ranchero rolls
- 4 slices Monterey jack cheese
- 2 TBSP Mayonnaise (optional)

Directions

Spice up your sandwich game with these delicious Beef and Chorizo Torta Sliders made with VIVA Lard! Sliced veggies, zesty lime juice, and creamy black bean spread combine for a flavor explosion in every bite.

DIRECTIONS

1. Start off by making the cucumber salad topping. Cut the cucumber and red onion into matchstick shapes and slice the jalapeno thin (keep in the seeds for extra heat!) Pick the cilantro leaves off sprigs and combine everything into a bowl. Squeeze the juice of one lime over the top, drizzle in olive oil and season with salt. Toss well and place into the refrigerator for later.
2. Next, take about half of the VIVA lard and place it into a sauté pan. Turn up the heat until is just begins to smoke, add diced white onion, and cook until the edges start to brown. Next add your drained black beans, reserving the liquid (to use for thinning out later). Add your black beans, stir, season with salt, and let simmer for about 3-4 minutes. Using a potato masher, mash beans until creamy. If needed, use the reserved liquid from the black beans to thin out the consistency, as it should be spreadable.
3. Using a griddle or quality nonstick pan, preheat to about 450 degrees. While everything is heating up, mix beef and chorizo together in a bowl. Form into four (4) little balls. Use lard to lubricate your griddle and place the beef and chorizo balls onto heated griddle. Using parchment paper and the back of your spatula, squish down the meat balls, and cook until flat and caramelized. Flip them over, and if they fall apart a little, it’s ok, just use your spatula to form them back together. Top with Monterey Jack cheese and remove patties when cheese is melted and meat is cooked all the way through.
4. To build the sliders, start with a toasted bun. It’s recommended to do this on the same pan or griddle that you cooked the meat on, as it soaks up the flavor from the lard, beef, and chorizo (YUM!). On the bottom bun, add a heaping tablespoon of the refried beans spread. Next, place your beef and chorizo patty on the bun, top that with your little cucumber salad we made earlier, add a few slices of avocado, and top it off with the other half of the bun (optional to add mayo to the top half of the bun). Serve hot and enjoy!!!

(Recipe makes 4 sliders)


VIVA
PREMIUM
LARD