

California Walnut "Chorizo" Crumble 50 portion	raw California walnuts	15 5/8 cups	<p>1. To prepare the "chorizo" crumble, place walnuts and beans in a food processor; pulse coarsely chopped.</p> <p>2. Add 2 tablespoons oil and remaining ingredients to food processor and pulse again until mixture is finely chopped and resembles ground meat, stirring several times and moving the mixture from the bottom of the food processor bowl to the top to evenly mix.</p> <p>3. Heat remaining oil in a very large nonstick skillet over medium heat. Add "chorizo" mixture to skillet and cook for 10 minutes or until mixture is nicely browned and resembles ground meat, stirring frequently. May be prepared several days ahead and stored tightly covered in the refrigerator. https://walnuts.org/recipe/california-walnut-chorizo-crumble/</p>
	black beans, rinsed and drained	1/4 (15 oz. can)	
	olive or vegetable oil, divided	18.75 tbsp	
	white vinegar	6.25 tbsp	
	smoked paprika	6.25 tbsp	
	Ancho chili powder	6.25 tbsp	
	dried oregano	6.25 tsp	
	kosher or sea salt	6.25 tsp	
	chipotle, ground	6.25 tsp	
	ground cumin	6.25 tsp	
ground coriander	6.25 tsp		

e until

ntil mixture
xture from

ixture to
d meat,
ne