



Baked Chorizo & Cheese Oysters made with Southwest Sensations™

INGREDIENTS

24 each	Southwest Sensations Oysters, shucked
2 tbsp / 30 ml	Canola Oil
1/2 cup / 125 ml	Chorizo Sausage, small dice
1/2 cup / 125 ml	Cherry Tomatoes, quartered
3 cloves	Garlic, minced
to taste	Fresh Basil, chiffonade
to taste	Salt
to taste	Black Pepper
1/4 cup / 50 ml	Asiago Cheese, grated

PREPARATION:

Preheat oven to 400F.

Heat a medium sauté pan over medium-high heat; add oil.

Add chorizo sausage and cook until it starts to caramelize.

Add in garlic and cherry tomatoes; cook just until garlic is fragrant and tomatoes have softened.

Fold in basil and season with salt & pepper.

Top each oyster with some of the chorizo mixture and Asiago cheese; bake until bubbly 8-10 minutes. Serve hot.