



Recipes

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Chorizo & Egg Street Tacos

Prep Time: 25 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

24 each 4.5" Heat Pressed Flour Tortillas (28671)

12 each Eggs , large

6 Tbsp. Half & Half

12 oz. Spanish Cured Chorizo , diced , warm

1 1/2 cups Diced Potatoes , peeled , cooked

3/4 cup Diced Onion , sautéed

12 oz. Manchego Cheese , shredded

Pico de Gallo , see related recipe

Directions:

1. To make 2 Chorizo & Egg Street Tacos; Crack and beat 1 egg and 1 tablespoon half & half, and season with salt and pepper. Scramble in small sauté pan or griddle over medium-low heat and add 1 ounce of each chorizo and potatoes, and 1 tablespoon sautéed onion. Top with 1 ounce Manchego cheese, cover with lid to melt and then divide among warm tortillas and serve warm with 1 ounce fresh pico de gallo.

Pico de Gallo

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

2/3 each Roma Tomato , seeded and diced

1/8 cup Onion , diced

1/6 each Jalapeño Peppers , seeded and minced

1/8 cup Coarsely Chopped Fresh Cilantro

3/4 tsp. Fresh Lime Juice

Directions:

1. In a medium mixing bowl, combine all ingredients and reserve refrigerated.