## Recipes

## Chorizo Egg Breakfast Tacos

Prep Time: 15 Minutes
Cooking Time: 10 Minutes
Serves 12

Ingredients:
12 each 6" Smart Hearty Grains ${ }^{\text {TM }}$ Tortilla (47086)
12 cups Scrambled Eggs, prepared, warm
4.5 cups Crumbled Chorizo Sausage, cooked

1/3 cup Crumbled Queso Fresco Cheese
Pico de Gallo, see related recipe
Fresh Lime Wedges, as needed

Directions:

1. To make one order of tacos, Place 3 Mission® 6" Hearty Grains ${ }^{\text {TM }}$ Jalapeno Cheese Tortillas on flat work surface, fill each with $1 / 3$ cup eggs, 2 tbsp. chorizo, 1 tbsp. pico and 2 tsp. queso fresco cheese. Fold and serve warm.

## Pico de Gallo

Serves 1

Ingredients:
1/2 cup Chopped Onion
2 Tbsp. Fresh Lime Juice
1 cup Diced Roma Tomatoes
1/2 cup Chopped Cilantro
2 each Serrano Peppers, seeded and minced
Salt , to taste
Ground Pepper, to taste

Directions:

1. Combine the onions and lime juice in a medium bowl.
2. Add remaining ingredients and stir to blend.
