



## Recipes

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## Breakfast Tacos

Prep Time: 20 Minutes

Cooking Time: 2 Minutes

Serves 2

### Ingredients:

2 each 6" White Corn Tortillas (10620)

4 oz. vol. Pre-cut Unfried White Corn Tortilla Strips (06771)

1/2 oz. vol. Ranchera Sauce , see related recipe

2 oz. vol. Chorizo , cooked and crumbled

2 each Whole Eggs , fried to order

1 oz. vol. Manchego Cheese, shaved

1/2 oz. vol. Green Onion , thinly sliced

### Directions:

1. Place white tortillas strips in 350° fryer and cook just until bubbles begin to subside.
2. Remove from fryer and drain.
3. Place white corn tortillas on grill and mark both sides.
4. spread 1/2 oz. of Ranchero sauce on each taco and top with 1 oz. of white tortillas strips.
5. Scoop 1 oz. of hot chorizo into each taco over strips.
6. fry eggs to desired doneness and place one on each taco.
7. Top each with 1/2 oz. of Manchego cheese and 1/2 Tbsp. of sliced green onions.
8. Serve immediately.



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## Ranchero Sauce

Prep Time: 10 Minutes

Cooking Time: 45 Minutes

Serves 1

### Ingredients:

2 each Roma Tomatoes

3/4 each Serrano Pepper . seeded

1/8 cup Yellow Onion , chopped

1/2 each Garlic , minced

### Directions:

1. Pre-heat grill to medium heat. Wrap tomatoes and Serrano peppers into an aluminum foil pouch. Place on grill; allow to roast for 30 minutes, or until hot and soft. Remove from heat. Remove Serrano peppers, and cook on open flame to burn skin. Remove skin from peppers.
2. Combine tomatoes, peppers, onion and garlic in a food processor and process until smooth.
3. In a small sauce pan over medium heat, reduce ranchero sauce for about 15 minutes. Reserve chilled.