Tequilero’s Tortilla Breakfast Hash

Prep Time: 15 Minutes
Cooking Time: 10 Minutes
Serves 1

Ingredients:

6 oz. 4.5" White Corn Tortillas (20123) , 1” squares, deep fried
8 oz. Salsa roja, store bought, blended until smooth
4 oz. Black Beans , canned and drained
6 oz. Pork Carnitas, prepared
1.5 oz. Cotija cheese
.2 oz. Jalapeño , thinly sliced
.1 oz. Cilantro leaves
1.5 oz. Limes Wedges

Directions:

1. In a large sauté pan, place the salsa roja and heat up

2. Add the fried tortilla chips and toss in the salsa roja

3. Add the black beans, pork carnitas and sauté

4. Remove from the heat and place in a large service bowl

5. Top with cotija cheese, jalapeño slices and cilantro leaves

6. Serve with lime wedges on the side