

Mexican Breakfast Tacos - Developed by Just Friends Media

Ingredients:

8 Oz. fresh Mexican style chorizo sausage, casing removed

Four 6-inch flour tortillas

6 Large eggs

1 Cup white cheddar

Culinary Tours Street Taco Roasted Chipotle Sauce, for serving

Directions:

Heat a large nonstick skillet over medium-high heat. Add chorizo and sauté until cooked through, breaking up with back of wooden spoon, about 5 minutes. Move the chorizo to one side of the pan. Whisk the eggs and sprinkle with salt and pepper in a medium bowl. Add the eggs to the same skillet on the opposite side of the chorizo and cook by slowly stirring the eggs over medium heat, stirring until the eggs are softly set, 1 to 2 minutes. Then incorporate eggs and chorizo together. Toast tortillas in a small skillet over medium-high heat. Divide the cheese between the tortillas and warm until the cheese is melted. Transfer tortillas to plates. (alternatively toast tortillas in the oven on a sheet-pan with cheese (350 for 5 minutes). Put ½ cup of the egg and chorizo mixture in each tortilla. Fold each tortilla in half and serve with Culinary Tours Street Taco Roasted Chipotle sauce.