

Chorizo Breakfast Tacos

Yields: 6-12 servings

Prep time: 10 min

Cook time: 30 min

INGREDIENTS:

- 1 Tablespoon of vegetable oil
- 2 small yellow potatoes - cubed
- 1 cup of purple onion - chopped
- Half of a 9 ounce package of bulk chorizo
- 6 large eggs - beaten
- 6-12 Corn tortillas
- Crumbled Queso Fresco (for topping)
- Green onions - chopped (for topping)

TOOLS:

- [Chantal ID 21 Steel Coated Fry Pan Pack \(2 Pc.\)
10" and 8" Fry Pans](#)





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PROCESS:

1. Chop the potatoes and onion. Heat the oil in the 10 inch Fry Pan over medium heat.
2. Add the potatoes and cook. Stir occasionally until potatoes are cooked through and crispy on the outsides, (about 15 minutes.)
3. Add in the chopped onion and cook for another 5 minutes.
4. Use only half of the package of bulk chorizo and add into the skillet with the potatoes and onions. Break it up using a spatula and cook for about 5 minutes.
5. Add in the 6 beaten eggs and gently stir until the eggs are cooked through.
6. Heat up the tortillas, one at a time, using the 8 inch Fry Pan. Cook each side for 1 minute.
7. Top with crumbled Queso Fresco and chopped green onions.
8. Serve tacos warm and enjoy!