

MARLEY SPOON



Make-Ahead Chorizo Breakfast Burrito

with Salsa



30-40min



2 Servings

These protein-packed chorizo and egg-stuffed burritos are the perfect make-ahead breakfast! To reheat leftovers: heat a drizzle of oil in a nonstick skillet over medium-high. Add a burrito and cook until browned and crisp on the outside, turning, 4-6 minutes. For a speedy morning hack, remove a burrito from foil and wrap it in damp paper towel. Microwave until warmed through, 2-3 minutes. (2p serves 6; 4p serves 12)

What we send

- 1 Yukon gold potato
- 1 bell pepper
- 2 scallions
- ½ lb pkg chorizo sausage
- ¼ oz chorizo chili spice blend
- 6 (8-inch) flour tortillas ^{2,3}
- 2 (2 oz) shredded cheddar-jack blend ⁴
- 2 (4 oz) salsa

What you need

- 4 large eggs ¹
- neutral oil
- kosher salt & ground pepper

Tools

- medium nonstick skillet

Allergens

Egg (1), Soy (2), Wheat (3), Milk (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 430kcal, Fat 22g, Carbs 38g, Protein 22g



1. Prep ingredients

Scrub **potato**, then cut into ½-inch pieces.

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Trim **scallions**, then thinly slice.

Beat **4 large eggs** in a medium bowl.



2. Cook potatoes

Place **potatoes** in a small microwave-safe bowl, cover with a damp paper towel, and heat until just tender when pierced with a knife, 5-7 minutes. (Alternatively, transfer potatoes to a small saucepan. Cover with water by 1-inch. Simmer until potatoes are just tender when pierced with a knife, about 5 minutes.)



3. Scramble eggs

Meanwhile, heat **1 tablespoon oil** in medium nonstick skillet. Add **eggs** and scramble until soft curds form, 1-2 minutes. Season with **a pinch each of salt and pepper**. Transfer to a plate and break into large pieces, if necessary.



4. Cook chorizo

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chorizo** and **peppers**; cook, breaking chorizo into smaller pieces, until well browned and cooked through, about 5 minutes. Add **softened potatoes, all of the chorizo spice blend, scallions, and 1 tablespoon oil**. Cook, stirring occasionally, until browned, 3-5 minutes. Season to taste with **salt and pepper**.



5. Warm tortillas

Wrap **tortillas** in a damp paper towel and microwave for 30 seconds to warm through. (Alternatively, toast tortillas, one at a time, in a dry skillet or over a gas flame, until warm, about 15 seconds per side.)



6. Assemble & serve

Place **tortillas** on a work surface. Divide **cheese** evenly among tortillas. Top with a few spoon fulls of **chorizo and potato mixture** and **some of the scrambled eggs**. Fold in sides of each **tortilla**, then tightly roll up into a cylinder. Wrap in foil to store in the fridge for up to three days or serve immediately with **salsa** for dipping. Enjoy!