

DINNERLY



Ultimate Chorizo Breakfast Burritos with Potato, Eggs & Salsa



30-40min



2 Servings

There's only one thing that perks us up more than morning coffee, and that's a warm, hearty breakfast burrito. Give us both at the same time and we're ready to take on the day. And if the burrito is stuffed with spicy chorizo sausage and melty cheese, we're ready to run the world. We've got you covered! (2p-plan makes 4 burritos; 4p-plan makes 8 burritos—nutrition reflects 1 burrito)

WHAT WE SEND

- 1 yellow onion
- 1 potato
- ½ lb pkg chorizo sausage
- 2 oz shredded cheddar-jack blend ²
- 4 (10-inch) flour tortillas ^{3,4}
- 4 oz salsa

WHAT YOU NEED

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

TOOLS

- microwave
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 500kcal, Fat 23g, Carbs 45g, Protein 27g



1. Prep ingredients

Finely chop **onion**. Finely chop **2 teaspoons garlic**.

Scrub **potato**, then cut into ½-inch pieces. Place in a small microwave-safe bowl; cover with a damp paper towel and microwave on high until just tender when pierced with a knife, 5–7 minutes.

In a medium bowl, whisk together **4 large eggs** and **¼ teaspoon salt**; set aside until step 3.



4. Warm tortillas

Stack **tortillas** and wrap in a clean damp kitchen or paper towel; microwave until warmed through, about 1 minute (or toast tortillas in a skillet over medium heat until warm, one at a time, about 15 seconds per side).



2. Cook chorizo & potatoes

While **potatoes** cook, heat **2 tablespoons oil** in a medium nonstick skillet over high. Add **chorizo** and cook, breaking up into smaller pieces, until browned, 3–5 minutes.

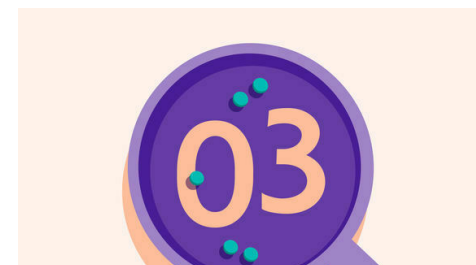
Stir in cooked potatoes; season with **salt** and **pepper**. Cook, stirring occasionally, until potatoes are browned, 4–6 minutes.



5. Assemble & serve

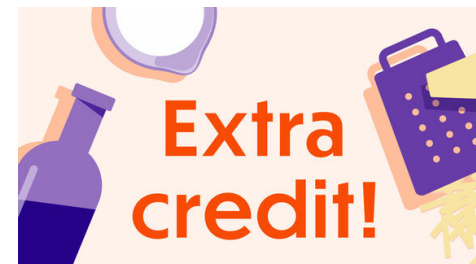
Place **tortillas** on a clean work surface. Evenly divide **chorizo and egg filling** among each. Fold in sides of each tortilla, then tightly roll up into a cylinder.

Serve **chorizo breakfast burritos** with **salsa** for dipping (see step 6!). Enjoy!



3. Add onions, eggs & cheese

To same skillet, add **onions** and **chopped garlic**; season with **salt** and **pepper**. Cook, stirring occasionally, until onions are softened and lightly browned, 3–5 minutes. Pour in **eggs** and cook, stirring occasionally, until soft curds form, 1–2 minutes. Remove from heat and stir in **cheese**.



6. Make 'em for later!

Instead of serving immediately, you can also wrap each burrito in foil and store in the fridge for up to three days. To reheat, preheat oven to 225°F and place burritos in foil directly on oven rack. Cook until warmed through, about 30 minutes.