

Chorizo Breakfast Burritos

with Salsa



30-40min



2 Servings

Reheat instructions: Heat 2 tablespoons oil in medium non-stick skillet over medium-high. Add burrito and cook until well browned and crisp on the outside, 4-6 minutes, turning as sides brown. Alternatively, remove burrito from foil and wrap in damp paper towel. Microwave until warmed through, 2-3 minutes (microwave times vary) .

What we send

- 6 (8-inch) flour tortillas ^{1,6}
- ½ lb pkg chorizo sausage
- 1 bell pepper
- 1 oz scallions
- 8 oz salsa
- chorizo chili spice blend
- 1 Yukon gold potato
- 4 oz shredded cheddar-jack blend ⁷

What you need

- neutral oil
- large egg ³

Tools

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 390kcal, Fat 22g, Carbs 29g,
Protein 25g

1. Prep ingredients

Scrub potato and cut into ½-inch pieces. Cut bell pepper into ½-inch pieces. In a small bowl, scramble 4 eggs. Thinly slice scallions.

4. Cook chorizo

In same skillet, heat 1 tablespoon oil over medium-high. Add chorizo, bell pepper and cook, breaking the chorizo into smaller pieces, until well browned, about 5 minutes. Add 1 more tablespoon oil, softened potatoes, chorizo spice blend, and scallions; continue to cook, stirring occasionally, until browned, 3-5 minutes more. Remove from heat.

2. Cook potato

Place potatoes in a microwave safe bowl, cover with a damp paper towel and heat until softened, 5-7 minutes.

5. Warm tortillas

Wrap tortillas in a damp paper towel and microwave for 30 seconds to warm through.

3.

Meanwhile, heat 1 tablespoon oil in medium non stick skillet. Add egg and scramble until soft curds form, 1-2 minutes. Transfer to a plate and break into large pieces.

6. Assemble & serve

Place tortillas on a work surface. Divide cheese evenly between them. Top with a few spoon fulls of the meat and potato mixture and then 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!