



## Chorizo Breakfast Burritos

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.

## What we send

- 1 Yukon gold potato
- 1 bell pepper
- 1 oz scallions
- ½ lb pkg chorizo sausage
- ¼ oz chorizo chili spice blend
- 6 (8-inch) flour tortillas <sup>1</sup>
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 2 (4 oz) salsa

## What you need

- 4 large eggs <sup>3</sup>
- neutral oil
- kosher salt & ground pepper

## Tools

- medium nonstick skillet

## Allergens

Wheat (1), Egg (3), 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, Proteins 25g



### 1. Prep ingredients

Scrub **potato**, then cut into ½-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Beat **4 large eggs** in a medium bowl. Trim **scallions**, then thinly slice.



### 2. Cook potato

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!