



STREET TACOS



CHORIZO AND EGG STREET TACOS



Makes 8 Tacos



INGREDIENTS

16 Mission® Street Tacos Corn Tortillas, warmed
½ lb. chorizo sausage
½ cup chopped onion
½ cup chopped red peppers
½ cup chopped tomato
4 eggs, beaten
¼ tsp. kosher salt
1/8 tsp. freshly cracked pepper
1 avocado, sliced



RECIPE INSTRUCTIONS

1. In medium skillet over medium high heat, cook chorizo sausage, stirring to break meat into smaller pieces, until almost fully cooked (5 to 6 minutes). Add chopped onion, peppers, and tomato. Continue cooking, stirring occasionally, until vegetables are just tender (3 to 4 minutes).
2. Remove meat mixture from pan. In same skillet, add eggs, salt, and pepper. Cook, stirring gently, until eggs are just cooked.
3. Using two stacked corn tortillas, add 3 tablespoons meat mixture, 2 tablespoons scrambled eggs and 1 avocado slice. Repeat with remaining tortillas and ingredients. Easy and delicious.