



HOME CHEF

BREAKFAST

# Chorizo and Egg Breakfast Tacos

With Roasted Tomatillo Salsa



Tacos for breakfast is one thing—but chorizo tacos—well, that just brought your breakfast up an entire notch. We layer chorizo and scrambled eggs in a warmed tortilla and top in with a homemade tomatillo salsa and a dollop of sour cream. Hold on to these guys—they'll disappear quickly!

## OVERVIEW



TIME TO PREPARE



EASY RECIPE



MILD



DAYS BEST COOKED BY

## NUTRITION

Calories: 870  
Carbohydrates: 48g  
Fat: 54g  
Protein: 51g  
Sodium: 1713mg  
*per serving*

## DIETARY



NUT-FREE

## DRINK PAIRING

Ever had a Jarrito? This Mexican glass-bottled soda comes in a variety of delicious tropical flavors and cuts the heat of chorizo perfectly.

## INGREDIENTS

6 oz. Tomatillos  
1 Shallot  
4 Cilantro Sprigs  
1 Lime  
1 Jalapeño Pepper  
6 oz. Ground Pork  
2 Tbsp. Chorizo Seasoning Blend  
6 oz. Liquid Egg  
6 6" Flour Tortillas  
2 oz. Sour Cream  
3 oz. Chihuahua Cheese

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper

## EQUIPMENT

Small Pot  
Mixing Bowl  
Medium Pan

## DID YOU KNOW?

Our chorizo spice blend consists of 4 parts chile powder, 2 parts cumin, 1 part coriander, ¼ part cinnamon, and ¼ part oregano. Enjoy!



## Prepare the Ingredients

Preheat oven to 250 degrees. Rinse produce and pat dry. Remove husk on **tomatillos**, rinse again, cut tops off, and quarter. *There's a sticky residue underneath the tomatillo husk, which is why the second rinse is needed.* Peel and mince **shallot**. Stem and coarsely chop **cilantro** (reserving a few leaves for garnish). Zest and halve **lime**. Stem, core, and mince **jalapeño**.



## Make the Salsa

Heat 1 tsp. **olive oil** in a small pot over medium-high heat. Add **tomatillos** and leave undisturbed for 3 minutes. *This will char the tomatillos a bit and help bring out more flavors.* Add minced **jalapeño** (to taste) and **shallot** and cook for 2 minutes. Keeping the pot over the heat, use a fork or slotted spoon to mash the tomatillos. Add 2 Tbsp. **water** and cook for an additional minute. Season with a pinch of **salt and pepper**, **cilantro**, and **juice of ½ the lime** (to taste). Transfer to a small bowl and place in refrigerator until plating.



## Cook the Chorizo and Warm Tortillas

Heat 1 tsp. **olive oil** in a medium pan over medium heat. Add **ground pork**, **chorizo seasoning**, and 1 tsp. **salt** and cook for 8 minutes, or until browned. Add **liquid egg** to pan and cook for 5 minutes, stirring occasionally, until eggs are fully cooked. Place **tortillas** in foil and wrap tightly. Place in oven for 5 minutes, or until warmed through.



## Plate the Dish

Evenly distribute cooked **chorizo** and **eggs** between warmed **tortillas**. Finish the tacos with a dollop of **sour cream**, **tomatillo salsa**, **Chihuahua cheese**, **cilantro**, **lime zest**, and **juice of remaining lime** (to taste). Place 3 finished **tacos** on a plate and dig in!

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