



Picante Chorizo Street Tacos

Prep time: 30 Cook Time: 20 Servings: 12

Latino,Appetizers/Sides/Snacks,Breakfast/Brunch,Flour Tortillas,Casual Dining,Catering,Breakfast All Day,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortilla	28671		24 each
Mexican Pork Chorizo			3/4 lb.
Potatoes		medium dice, par cooked	3/4 lb.
Eggs		scrambled	3 cup
Salsa Que Mada			1 1/2 cup
Queso Fresco		crumbled	1/2 cup

Instructions

1. Sauté chorizo in a hot pan until cooked through, adding par cooked potatoes to finish cooking. Hold hot for service.
2. To create one taco, place 1 oz. of the potato mixture on a 4.5" Mission® Flour Tortilla, followed by 1 oz. scrambled eggs, 1 tbsp. Salsa Que Mada, and 1 tsp. queso fresco. Serve two tacos per order.



Salsa Que Mada

Prep time: 30 Cook Time: 10 Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Tomatoes		charred on a grill	3/4 lb.
Onion		charred on a grill	3 oz.
Cilantro		fresh	1/4 cup
Garlic			2 Clove
Lime Juice			1 Tbsp.
Guajillo Pepper		seeded, stemmed, hydrated in hot water	3/4 oz.
Salt		to taste	

Instructions

- 1. Combine all ingredients in a food processor and pulse until chunky. Reserve refrigerated.

