



Tequilero's Tortilla Breakfast Hash

Prep time: 15 Cook Time: 10 Servings:

Breakfast/Brunch,Corn Tortillas,Casual Dining,Breakfast All Day

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" White Corn Tortillas	20123	1" squares, deep fried	6 Oz.
Salsa		roja, store bought, blended until smooth	8 Oz.
Black Beans		canned and drained	4 Oz.
Pork		Carnitas, prepared	6 Oz.
Cotija cheese			1.5 Oz.
Jalapeño		thinly sliced	.2 Oz.
Cilantro		leaves	.1 Oz.
Limes		Wedges	1.5 Oz.



Instructions

1. In a large sauté pan, place the salsa roja and heat up
2. Add the fried tortilla chips and toss in the salsa roja
3. Add the black beans, pork carnitas and sauté
4. Remove from the heat and place in a large service bowl
5. Top with cotija cheese, jalapeño slices and cilantro leaves
6. Serve with lime wedges on the side

