



Peppery Chorizo Street Tacos

Prep time: 30 Cook Time: 20 Servings: 12

Breakfast/Brunch,Entrees,Supersoft Corn Tortillas,Casual Dining,Catering,FSR/QSR,Breakfast All Day,Global Tacos,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
5.5" Super Soft White Corn Tortillas	39257		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 tortilla, followed by 1 oz. scrambled eggs, 1 tbsp. Salsa Que Mada, and 1 tsp. queso fresco. Serve two tacos per order.



Salsa

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chunky Style Salsa		medium spice	1/2 cup
Fresh Mango		small dice	1/4 cup

Instructions

- 1. Evenly combine both ingredients.
- 2. Reserve.

