



## Chorizo & Nopales Breakfast Scramble

Chorizo, scrambled eggs, nopales, and queso over crinkle cut sweet potato fries, drizzled with crema

### INGREDIENTS

16 oz. Lamb Weston® Sweet Potatoes (L0084)

4-6 eggs

½ lb. chorizo

1 cup nopales (buy in store, located in Hispanic food aisle)

Chopped cilantro, garnish

4 oz. Mexican crema, drizzle

½ cup queso fresco, garnish

### DIRECTIONS

1. Cook fries to manufacturer's directions
2. Cook chorizo on medium high for 10-15 minutes and then set aside chorizo on a paper-lined plate to drain
3. Pour excess chorizo oil over eggs; whisk eggs and chorizo oil in bowl
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5. Scramble the eggs until done; add nopales and continue to cook for 2 mins; mix in chorizo
6. Top fries with chorizo, eggs, and nopales mixture
7. Drizzle with queso and garnish with crema
8. Drizzle with queso and garnish with crema

### Yield

4 portion