



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. Whisk eggs and chorizo oil in bowl
4. Pour excess chorizo oil over eggs; whisk eggs and chorizo oil in bowl
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. Garnish with queso fresco and cilantro
8. Drizzle with queso and garnish with crema

Yield

4 portion