



Rio Grande Breakfast Fiesta

Topped with scrambled eggs, chorizo, Mexican 4-cheese blend, fresh salsa, sour cream and cilantro

INGREDIENTS

2 lbs. Lamb's Supreme® Tater Puffs® (H30)

2 cups scrambled eggs (keep warm)

2 cups cooked chorizo, crumbled (keep warm)

1 cup shredded Mexican 4-cheese blend

1 cup sour cream

Fresh cilantro sprigs

Fresh Salsa

2-3 medium sized fresh tomatoes, stems removed, small diced

1/2 red onion, small diced

1 jalapeño chili, stem, ribs, seeds removed, and minced

Juice of one lime

1/2 cup chopped cilantro

Salt and pepper to taste

DIRECTIONS

Fresh Salsa

1. Place all ingredients in medium size bowl.
2. Add salt and pepper to taste.
3. Let sit for 1 hour for flavors to blend.

Plate Assembly

1. Prepare Lamb's Supreme® Tater Puffs® (H30) according to manufacturer's instructions, keep hot.
2. Place approximately 1 1/2 cups tater puffs on plate top with 1/2 cup cooked chorizo crumbles, 1/2 cup scrambled eggs, 1/4 cup Mexican 4-cheese shredded, and 2-3 Tbsp. salsa.
3. Garnish with dollop of sour cream and sprig of fresh cilantro.

Yield

4+ portions