

Cook's Country

Texas Breakfast Tacos with Chorizo



WHY THIS RECIPE WORKS

To make these plump egg-filled tacos, we started with the base, making homemade tortillas that were tender yet could hold a big helping of eggs. For a flavorful filling, we scrambled the eggs with smoky chorizo, onion, and jalapeño. Our warm Salsa Roja (a cooked red salsa) came together quickly in the microwave for a spicy topping.

INGREDIENTS	INSTRUCTIONS	SERVES 4 TO 6
<div><div>12</div><div>large eggs</div></div> <div><div></div><div>Salt and pepper</div></div> <div><div>8</div><div>ounces Mexican-style chorizo sausage, casings removed</div></div> <div><div>1</div><div>small onion, chopped fine</div></div> <div><div>1</div><div>jalapeño chile, stemmed, seeded, and minced</div></div> <div><div>1</div><div>recipe Homemade Flour Tortillas (see related content)</div></div> <div><div>1</div><div>recipe Salsa Roja (see related content)</div></div> <div><div></div><div>Shredded Monterey Jack cheese</div></div> <div><div></div><div>Thinly sliced scallions</div></div>	<p>It's important to follow visual cues when making the eggs, as your pan's thickness will affect the cooking time. If you're using an electric stovetop for the eggs, heat a second burner on low and move the skillet to it when it's time to adjust the heat. You can substitute store-bought tortillas for the homemade. This recipe makes enough filling for 12 (6-inch) tacos.</p> <div><div>1.</div><div>Whisk eggs, 1/2 teaspoon salt, and 1/4 teaspoon pepper in bowl until thoroughly combined and mixture is pure yellow, about 1 minute. Set aside.</div></div> <div><div>2.</div><div>Cook chorizo in 12-inch nonstick skillet over medium heat, breaking up meat with wooden spoon, until well browned, 6 to 8 minutes. Add onion and jalapeño and cook until vegetables are softened and lightly browned, 4 to 6 minutes.</div></div> <div><div>3.</div><div>Add egg mixture and, using heat-resistant rubber spatula, constantly and firmly scrape along bottom and sides of skillet</div></div>	

Lime wedges

until eggs begin to clump and spatula leaves trail on bottom of skillet, 1 1/2 to 2 1/2 minutes.

4. Reduce heat to low. Gently but constantly fold egg mixture until clumped and slightly wet, 30 to 60 seconds. Season with salt and pepper to taste. Fill tortillas with egg mixture and serve immediately, passing salsa, Monterey Jack, scallions, and lime wedges separately.