

CHORIZO CON HUEVOS

SIMPLE RECIPE

INGREDIENTS

- 1 pound Mexican Chorizo, casings removed
- 1 small onion, peeled and chopped
- 2 Jalapenos (optional)
- 6 large well beaten eggs



DIRECTIONS

- In a skillet, chop up chorizo and cook medium heat breaking apart as it cooks. When fat renders, add onions and Jalapenos if desired. Continue stirring as it cooks. Cook until onions are marbled and the chorizo is lightly browned. (about 8 to 10 minutes) Drained and blot with paper towel to remove excess grease.
- Add eggs and let set for 15 to 20 seconds then stir to combine the ingredients as the eggs set.

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