

Jalapeño Chorizo Tacos



Ingredients

1 Package Azteca Tortillas (in the refrigerated section)

½ jalapeño, diced (remove seeds for less spice)

½ cup feta cheese

Salt and pepper to taste

6 oz chorizo sausage with casing removed

6 large eggs

Cilantro, chopped

Directions

Heat large nonstick skillet over medium heat.

Add the chorizo and jalapeños, and cook, breaking it up with a spoon, for 5 minutes.

Remove chorizo and leave a thin layer of fat in the pan.

Scramble the eggs in a large bowl with a pinch of salt, and add to the pan.

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Swirl the eggs with a spatula until they are fluffy and fully cooked.

Combine eggs and chorizo, top with feta, cilantro, and salt and pepper to taste.

Serve in a warm Azteca tortilla.