

# ALI'S KITCHEN

## Feed Your Crew Breakfast Tacos

Give mornings a little kick with potato, egg, chorizo and sauce-filled tortillas

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

How would I describe these Breakfast Tacos?

They are tortillas filled with crispy potatoes, fluffy scrambled eggs and smoky chorizo sausage, all topped with a creamy lime yogurt sauce that has just enough spice to give the breakfast a little kick. This morning meal comes together in about 20 minutes of prep and cook time, making it not only an easy Saturday

breakfast, but also ideal for a fun taco breakfast bar!

Place the ingredients in separate serving bowls, set out some chopped cilantro, a jar of salsa or Pico de Gallo, pickled jalapenos, a small plate filled with slices of avocado and a variety of hot sauces, and invite your crew to assemble their own.

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### Ingredients: *Breakfast Tacos*

- 8 flour tortillas
- 2 or 3 medium russet potatoes, peeled and cut into bite-sized cubes
- 2 tsp. ground cumin
- 6 ounces chorizo sausage
- 6 eggs
- 1/4 cup milk
- 2 Tbsp. butter (divided)
- 1/2 tsp. pepper
- 1/2 tsp. salt
- 1 cup shredded cheddar cheese

*See next page for  
Optional Toppings  
and Yogurt Sauce!*



Just double or triple the recipe depending on the size of that crew.

**Optional Toppings**

- Sliced green onions
- Chopped cilantro
- Salsa or Pico de Gallo
- Slices of avocado
- Sliced pickled jalapenos

**For the Yogurt Sauce**

- 1 cup plain Greek yogurt
- 2 Tbsp. fresh lime juice
- 2 tsp. (more or less, to taste) hot pepper sauce (such as Tabasco)

**Directions**

First prepare the yogurt sauce by combining all the ingredients in a small bowl. Set sauce in the refrigerator until ready to serve with the tacos. Place the potatoes in a medium pot and cover, by 1 inch, with cold water. Bring to a boil and simmer for about 5 minutes, or until the potatoes are fork tender. Drain the potatoes.

Add 1 tablespoon of butter to a skillet over medium/high heat. Add the drained

potatoes, sprinkle with the cumin and cook, stirring occasionally, for about 5 to 8 minutes or until slightly crispy and lightly browned around the edges.

Spoon the cooked potatoes into a bowl and set aside. Crumble the sausage into the same skillet you just used for the potatoes. Cook over medium/high heat until sausage is evenly browned. While sausage is browning, begin working on the scrambled eggs. In a medium bowl, whisk the eggs, milk, salt and pepper together until all is well combined.

Melt 1 tablespoon of butter in a medium skillet over medium-low heat.

Pour in the egg mixture and cook, stirring continuously until almost firm. Be careful to cook just until the eggs are set. Overcooking will give your scrambled eggs a rubbery texture. To assemble, fill each tortilla with about 1/4 cup of eggs, 1/4 cup of crispy potatoes, a spoonful of chorizo sausage and a sprinkling of shredded cheddar cheese. Top with a dollop of yogurt sauce. **BCT**

**Enjoy!**

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