



Chorizo and Eggs Tortilla Bowl



Serves 2 / 35 mins



INGREDIENTS

2 Casa Mendosa™ Large Tortillas

4 large eggs, lightly beaten

Cooking spray

1/2 cup (120ml) mild salsa

3/4 cup (180ml) canned refried beans

1/4 cup (60ml) cheddar cheese,
shredded

4 ounces (113g) fresh chorizo

DIRECTIONS

 Prep time **25 min** | Cook **10 min** | Ready in **35 min**

- 1** Preheat oven to 425°F (218°C).
- 2** Spritz both sides of Casa Mendosa™ Large Tortillas with cooking spray.
- 3** Press tortillas onto bottom and up sides of two 1.5 quart (1.4L) ovenproof bowls.
- 4** Bake for 8-10 minutes or until edges are just browned, set aside to cool for 5 minutes; remove from bowls. Cool completely.
- 5** Microwave beans for 1-2 minutes, covered, on high until heated through, Spread half of refried beans in each tortilla bowl.
- 6** In a large nonstick skillet, cook and crumble chorizo for 4-6 minutes over medium heat or until cooked through.
- 7** Spoon half of sausage into each tortilla bowl.




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- 8** Wipe out skillet. Add eggs; scramble, cooking until thickened and no liquid egg remains. Meanwhile, microwave salsa for 1 minute, covered, on high until completely heated.
- 9** Spoon eggs over beans and sausage; top with salsa.
- 10** Sprinkle with cheese and serve.