



Huevosa la Mexicana Brunch Tortilla Cones

Serves 2 / 40 mins

INGREDIENTS

For The Cones

4 Casa Mendosa™ Original 10 Large Tortillas
1/4 cup all-purpose flour
1-2 tbsp. water

For The Eggs

3 tbsp. canola oil
1 small white onion, finely chopped
1 jalapeño, stemmed, seeded, and finely chopped
1 plum tomato, cored, seeded, and finely chopped

2 tbsp. thinly sliced cilantro leaves
4 eggs, lightly beaten
Salt and pepper to taste

For the potatoes

2 medium Russet potatoes
1 tbsp. olive oil
Salt and pepper to taste
8 breakfast sausage
1 cup salsa (store bought)

DIRECTIONS

Prep Time **10 min** | Cook Time **30 min** | Ready in **40 min**

- Preheat oven to 400 degrees.
- Dice potatoes so that they're all about 1/2" in size. Spread evenly in a single layer on parchment paper. Drizzle with olive oil.
- Roast in the oven for 30 minutes, turning halfway through.
- Cook breakfast sausage link in the air fryer at 400 degrees for about 10 minutes turning once halfway through. Slice the tortillas in half evenly.
- While sausage is cooking, get started on the cones by mixing the flour and water in a small dish.





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DIRECTIONS

Prep Time 10 min | Cook Time 30 min | Ready in 40 min

- Place mixture with your finger onto one corner of the wrap and mold it into a cone shape, and press the "glued" corner down firmly.
- Finish all the tortillas and bake empty, point up for a few minutes they will only take a few minutes to crisp up and become "toasted". Remove and let cool.
- While tortillas are baking heat oil in a 12-inch skillet over medium-high heat. Add onion, jalapeño, and tomato, season with salt and pepper, and cook until soft.
- Add cilantro and eggs, and cook, folding eggs over in large curds occasionally, until cooked to the desired level of doneness.
- Remove cooked sausage and slice into about 3/4 inch thick.

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