



TEAM FOUR
FOODSERVICE

4
VALUE[®]



Chorizo Breakfast Enchiladas

Yield: 10 servings

Ingredients:

- 12 each large eggs
- 2 tablespoons milk
- 12 ounces JENNIE-O[®] Chorizo Ground Turkey Crumbles, #6397-40
- 12 ounces shredded Monterey jack cheese, divided
- 12 each 5" whole grain tortillas
- 1 ½ cups salsa Verde, prepared or canned

Directions:

1. Preheat oven to 350°F.
2. Beat the eggs and then add the milk.
3. Cook the scrambled eggs to a soft stage.
4. Stir in the sausage crumbles and half of the cheese into the eggs.
5. Place egg mixture onto each tortilla.
6. Roll up and place in an 8x8" pan.
7. Pour a steam of salsa down the middle of the enchiladas.
8. Sprinkle the remaining cheese over top.
9. Bake at 350°F for 15 to 20 minutes until the cheese is melted and the egg mixture is 140°F.

Recipe and photo courtesy of Jennie-O