

Breakfast Tacos

with Chorizo and Eggs

Spicy breakfast tacos with chorizo, scrambled eggs, and a hint of Spiced Apple Chai tea.

PREP TIME: 15 minutes

COOK TIME: 10 minutes

4 lg eggs
1/4 C brewed Spiced Apple Chai tea,
cooled
1/4 C milk
1/2 t salt
1/4 t black pepper

1/2 C cooked chorizo, crumbled
1/2 C shredded cheddar cheese
4 corn tortillas
1/4 C salsa
1/4 C chopped cilantro

WHISK THE EGGS, Spiced Apple Chai tea, milk, salt, and pepper together.

COOK THE EGGS in a skillet over medium heat, stirring until scrambled.

ADD THE CHORIZO and cheese to the eggs and stir until combined.

WARM THE TORTILLAS in a separate skillet.

FILL EACH TORTILLA with the egg mixture.

TOP WITH SALSA and cilantro before serving.