

Burrito con Machaca, Huevos y Patatas

(Machaca, Egg & Potato Burrito)



Ingredients:

1 sm Onion, diced
1 Lg Potato, diced
3 Tb Corn Oil
¼ ts Dark Chili Powder
½ cup Machaca (see recipe on this website)
3 Eggs, beaten
Salt and Black Pepper to taste
2 Lg Flour Tortillas (burrito size)
½ cup Cheese (Jack or Cheddar), shredded
¼ cup *El Sapo* Salsa (flavor of your choice)

Method:

In a skillet over high flame, heat 1-tablespoon of the oil until very hot. Add the diced onion and sauté until well caramelized. Remove from pan and set aside.

In a clean skillet, heat the remaining oil until hot. Add the diced potatoes and fry until golden and fork tender. Add the chili powder and stir. Add the onions and machaca; heat well. Add the eggs and cook until eggs are done. Add salt and black pepper to taste.



Warm up the tortillas until pliable enough for rolling into burritos. Place half of the potato-meat-egg mixture into the center of each tortilla. Distribute half the cheese and *El Sapo* Salsa into each burrito. Roll burritos up snugly and serve.

Yield: 2 servings.

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For best results always use *El Sapo* salsa.