

Mexican Style Eggs



One of our favorite Sunday breakfasts is a simple scrambled eggs served with refried beans and Mexican chorizo – Add a some orange slices topped with fresh grated cinnamon and you have a meal that satisfies your belly and your mouth!

What you need:

- 8 Eggs
- 4 Tablespoons heavy cream
- $\frac{1}{2}$ teaspoon tequila limon seasoning (lemon pepper will also work)
- 4 green onions, chopped
- $\frac{1}{2}$ cup shredded sharp cheddar cheese
- 1 can of your favorite refried beans
- 1 package of Mexican chorizo – either pork or beef

How to Do it:

Heat an iron skillet and add the chorizo. Cook until it is crumbly and slightly dry. Put it into a strainer and drain off as much of the fat as possible.



Heat the beans in the same pan as you cooked the chorizo. Once they are hot, set them aside.



Add 1 Tablespoon of the chorizo pan back in the pan. Mix the eggs with the cream and the seasoning. Cook in the chorizo fat until the eggs are well set.



Push the eggs aside and put the chorizo and beans back in the pan and heat it all until everything heated through.

Sprinkle cheese and onions on the eggs when you serve them.



Serve with warm tortillas – Serves 4