



## Chorizo con huevas y papas

Sat, 11/20/2010 - 12:11 -- david e kelley

Introduction:

Chorizo con Huevas y Papas When I used to work along the Mexican border, this was my favorite breakfast from a small bakery in McAllen, TX. I cooked it yesterday, and it was as good as I remembered. 1lb. Mexican chorizo, or chaurise sausage. I make my own. 2 cups potatoes diced into 1/2 " square pieces 4-6 eggs beaten, according to how many servings you need. 2 Jalapeno chiles, seeded and de-veined, cut into thin strips. Optional, but I like them. ? Cook diced potatoes in a microwave oven for 4 minutes. May be par boiled or half baked, but the microwave oven is cleaner and faster. ? Lightly brown sausage and chiles in a small bit of oil. The sausage will release most of its flavored oil. ? Add potatoes and cook until golden brown. ? Add beaten eggs and fold until eggs are softly cooked. I like to serve this with warm tortillas, butter, and cold milk and/or fruit juice. This was also a favorite dish when my university team played ball in Mexico back in the 50s. The Mexicans were a charming and gracious people, who treated us as visiting dignitaries.

Preparation:

Recipe Type:

[main dishes](#) [1]

Ingredients:

Group content visibility:

Use group defaults

---

**Source URL:** <http://kgi.org/recipes/chorizo-con-huevas-y-papas>

**Links:**

[1] <http://kgi.org/recipe-type/main-dishes>