Huevos con Chorizo with Spanish Rice and Spicy Avocado Pico
RECIPE

Huevos con Chorizo with Spanish Rice and Spicy Avocado Pico

TIME	45 min
INGREDIENTS	14 items
MAKES	2 servings

A classic Mexican breakfast that combines spiced ground pork with scrambled eggs paired with spicy pico de gallo and tied all together with Ben's Original™ Spanish Rice. You can find this dish in any latin household on an early Sunday morning.

INGREDIENTS

- 10 oz Mexican Chorizo
- 3 Medium Eggs
- 1 8.8 oz bag Ben's Original™ Spanish Style Rice
- 1 Jalapeno Pepper
- 1/2 Small Avocado
- 1 Roma Tomato
- 1/2 Small White Onion
- 1 Lime
- 3 oz Cilantro
- 1 Green Onion
- 1 Serrano Pepper
- 1 oz Cotija Cheese
- Salt and Pepper to taste

INSTRUCTIONS

1. Prepare the spicy pico. Dice up your avocado, tomato, onion, cilantro and serrano and gently toss with the juice from 1 lime. Add salt and pepper to taste then set aside.
2. Use an open flame (or comale/hot pan) and with metal tongs individually take your jalapeno and green onion and sear the exterior. Add salt and set aside.
3. Prep your Ben's Original™ Spanish rice using your preferred method and set aside.
4. Scramble eggs with a pinch of salt and set aside.
5. Heat a pan to medium and ground your chorizo at the bottom of the pan with a

wooden spatula, cook for 5-8 minutes. The natural oils from the chorizo should now be covering the bottom of the pan, add in your scrambled eggs, mix with your chorizo and cook your eggs to preference. Add salt and pepper to taste.

6. Plate all of your ingredients, garnish your eggs with cotija cheese and enjoy!

Categories:

Stovetop, Microwave, Ready Rice, Pork

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Arroz Chino

Cooking time

20 min

Ingredients

11 items



Garlic Chicken & Rice Recipe

Cooking time

20 min

Ingredients

13 items



Ben's Original™ Long Grain & Wild Stuffed Sweet Peppers

Cooking time

30 Minutes

Ingredients

7 items

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