

# CHORIZO CHALUPAS

SIMPLE RECIPE

## INGREDIENTS

- 4 crispy chalupa or tostada shells \*(red, yellow, or white corn)
- 2 links APCO Chorizo Especial
- 4 eggs, beaten
- ¼ cup chopped onions
- 1 chopped jalapeno, seeds removed (optional)
- Olive oil or pan spray
- Grated cheese



## DIRECTIONS

- Preheat oven to 350 degrees.
- Brown chorizo and set aside.
- Sauté onions and peppers in oil.
- Add beaten eggs and scramble.
- Place shells on a shallow baking pan.
- Cover with egg & pepper mixture, then with cooked chorizo.
- Sprinkle with grated cheese and bake until cheese is melted.

## NOTES

- Garnish with:
- Salsa
- Sour Cream
- Guacamole or sliced avocados
- Fresh cilantro

**Variations:** Use flour or corn tortillas to make tacos instead of chalupas.

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