

# VEGAN BREAKFAST TACOS

10-12 servings | 20 minutes cooking time | Easy

## About

*Breakfast tacos that are so tasty you'll want them for lunch and dinner!*

## Ingredients

2 Tbsp. olive oil or grape seed oil

2 medium to large Yukon gold potatoes, diced

1 package of soy chorizo<sup>1</sup>

6 fl. oz. plant-based egg

1 medium tomato, chopped

1 small onion, diced

1 jalapeño, diced

10-12 tortillas<sup>2</sup>

2 Tbsp. vegan butter (optional)

corn salsa, to taste (optional)

avocado, divided in chunks (optional)

radishes, sliced (optional)

red or green cabbage, slivered (optional)

## Directions

- Heat oil in a large skillet. Sauté potatoes over medium-high heat for 2-3 minutes, reduce heat to medium and cover, cook for 2-3 minutes more.
- While potatoes are frying, prepare pico de gallo (chopped tomato, onion, and jalapeño).
- Open package of soy chorizo, remove from casing, and add to potatoes. Cook uncovered for 4-5 minutes, until the crumbles begin to brown.
- Add plant-based egg to one side of the pan and scramble for 2-3 minutes. Lower heat, slowly stir scrambles in with chorizo and potato mix.
- Serve with your preferred taco toppings (suggestions listed in optional ingredients).



## Notes

1. There are several different plant-based chorizo products that could work with this recipe, but we have found that the Trader Joe's soy chorizo is the best consistency and flavor and highly recommend using this brand. It's worth noting that no matter what brand you choose, soy chorizo is very messy and easily stains hands and clothes so it's helpful to have some paper towels handy for disposing of the casing.
2. We recommend at least warming tortillas in the microwave for 15-20 seconds, but you can also warm them on a cast iron skillet greased with plant-based butter for a toasted flavor.
3. Preparing a large batch of taco filling per this recipe works well for a large group, or for reheating tacos throughout the week. Reduce the ingredients by half if you prefer to have fresh tacos in smaller quantities.