

CHORIZO TATOR TOT BITES



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 6 -8 servings*

Crispy Tortillas

Reorder No.	Description	Amount
437374	GFS® Supreme Tater Puffs	1 lb.
786470	Gran Sazon® Chorizo Pork Sausage, cooked	10 oz.
505412	Gordon Choice™ Large Grade A Shell Eggs	12
487961	Gordon Choice Half & Half Liquid Creamer	½ cup
424307	Kosher Salt	to taste
225037	Trade East® Regular Ground Black Pepper	to taste
Market Item	Monterey Jack Cheese, shredded	1½ cups
198889	Green Onions, sliced	4
299405	GFS Unsalted Butter	1 Tbsp.

Preparation Instructions

Wash hands.

Bake tater puffs as the label directs and set aside. Reduce the oven temperature to 375°F.

Meanwhile, cook the chorizo in a medium ovenproof nonstick skillet over medium-high heat until lightly browned, about 5 minutes. Transfer to a paper towel-lined plate and wipe out the skillet.

Whisk the eggs with the half-and-half, 1/2 teaspoon salt and a few grinds of pepper in a large bowl. Stir in tater puffs, cheese and scallions.

Melt the butter in the skillet and add the egg mixture, spreading it out with a rubber spatula. Scatter the chorizo over the top; transfer the skillet to the oven and bake until the eggs are set, about 30 minutes. Let stand 10 minutes, then cut and serve.