

Breakfast Tacos and Restaurant Style Habanero Salsa

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/rotel-mexican-style-lime-and-cilantro-recipe>

Ingredients:

- 1 tablespoon olive oil
- 8 ounces chorizo casings removed
- 3 yukon gold potatoes peeled and diced
- 6 eggs
- salt
- pepper
- flour tortillas
- Monterey Jack cheese Sargento
- sour cream
- lime wedges
- cilantro
- salsa
- 28 ounces tomatoes whole
- 10 ounces rotel
- 1/2 red onion
- 1 clove garlic
- 2 peppers habanero, depends on how spicy you like your salsa
- 1/4 teaspoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon cumin
- 1/2 cup cilantro
- 1 lime

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 380 milligrams

4. Fat: 38 grams
5. Fiber: 11 grams
6. Protein: 36 grams
7. SaturatedFat: 13 grams
8. Sodium: 1540 milligrams
9. Sugar: 12 grams

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