



RECIPE | TOMATOES



BREAKFAST TAQUITOS WITH SANGRIA® SALSA



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Recipe created by Eaman Almalky



25 min

5 min
PREP.

20 min
COOKING



4



easy

INGREDIENTS

For the salsa:

- 1 dry pint Pure Flavor® Sangria® Medley Tomatoes, sliced into quarters
- 3 sprigs cilantro, chopped
- 1 small red onion, finely diced
- 1 lime, juiced

For the taquitos:

- 8 flour tortillas
- 4 large eggs, scrambled
- 1 can black beans, drained
- 1 cup mozzarella cheese, shredded
- ¼ cup water, divided
- 1 tbsp tomato paste
- 1 tsp ground cumin
- 1 tsp butter
- Salt & pepper, to taste
- Sour cream, for garnish

DIRECTIONS

- 1 In a small bowl combine tomatoes, onions, cilantro, and lime juice. Set aside.
- 2 Preheat oven to 400°F.
- 3 In a medium-sized mixing bowl, whisk together the eggs and 1 teaspoon of water. Preheat a skillet over medium-high heat and add the eggs, stirring constantly until scrambled. Set aside.
- 4 In a separate pan over medium-high heat, combine the black beans, remaining water, tomato paste, cumin, and salt & pepper. Stir, then mash beans to desired consistency. Mix well and cook for 5 minutes.
- 5 To assemble taquitos, lay a tortilla flat, top with black bean mixture, scrambled eggs, and top with shredded cheese. Tightly roll up the tortilla and place in a greased baking dish. Repeat with remaining tortillas. Brush taquitos with butter and top with remaining cheese.
- 6 Bake in oven for 15 minutes until golden brown.
- 7 To serve, top taquitos with salsa and sour cream to taste.