

RECIPE | TOMATOES

# MAPLE CHORIZO BREAKFAST SKILLET



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**30 min**

**10 min** | **20 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
- 5** large eggs
- 1 lb** potatoes, diced
- 8 oz** cured Spanish chorizo, diced
- 2 tbsp** maple syrup
- 1 tbsp** extra-virgin olive oil
- Parsley, for garnish
- Salt and pepper, to taste

## DIRECTIONS

- 1** Preheat skillet over a campfire.
- 2** Heat oil in skillet, then add potatoes in an even layer. Season with salt and pepper to cook, until golden and crispy on each side.
- 3** Stir in peppers, chorizo, and maple syrup. Cook, stirring occasionally, until potatoes are tender.
- 4** Use a spoon to make wells in mixture. Crack eggs into each well and season with salt and pepper. Cover skillet with foil (or a lid) and cook until eggs are done to your liking.
- 5** Garnish with parsley and season with salt and pepper before serving.