



RECIPE | TOMATOES

# MAPLE CHORIZO BREAKFAST SKILLET



30 min

10 min  
PREP.

20 min  
COOKING



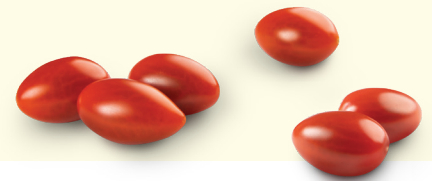
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easy

## 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.

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