



# HOTZZARELLA STICK TACOS



Warm flour tortillas filled with crispy **Breaded Hotzarella Sticks**, spicy chorizo, scrambled egg, and salsa verde, garnished with fresh cilantro. Yield: 1 Serving

## Tacos Ingredients:

4 Each	<b>Breaded Hotzarella Sticks</b> [#0204320], Prepared According to Package Directions
4 Each	Flour Tortillas, Heated
½ Cup	Chorizo Crumbles, Cooked
2 Each	Eggs, Scrambled
Garnish	Cilantro, Chopped

## Salsa Verde Ingredients:

½ lb.	Tomatillos
2 Tbsp.	White Onion, Diced
1 Tbsp.	Serrano Peppers, Minced
1 tsp.	Garlic, Minced
1 Tbsp.	Lime Juice
To Taste	Salt & Black Pepper

## Directions:

1. In a small sauce pot, bring water with the tomatillos up to a boil and cook for about 5 minutes.
2. Remove the tomatillos from the water and add them into a blender with the onion, serrano peppers, garlic, lime juice, salt and black pepper.
3. Blend the ingredients together to form the salsa verde.
4. Top each tortilla with an even amount of chorizo crumbles, scrambled egg, **Breaded Hotzarella Sticks** and salsa verde.
6. Garnish with cilantro.

