

Tavern Battered® Cod & Chorizo Breakfast Burrito



INGREDIENTS

4	Each	<u>Tavern Battered® Cod Fillets</u> <u>2-3 oz.</u>
1	Pound	Chorizo
8-10	Each	Eggs
4	Each	Flour Tortillas, Large

FEATURED PRODUCTS:

MENU PARTS: [Breakfast](#)

Spicy chorizo pairs perfectly with flaky Tavern Battered® Cod and scrambled eggs in every bite of this satisfying menu favorite. Serve with créma and green chile salsa to wake up tastebuds.

DIRECTIONS

1. Preheat fryer to 350°F.
2. Heat a large saute pan over medium-high flame. Cook chorizo, then pour scrambled eggs are done. Remove from heat.
3. Fry tavern battered cod 3-5 minutes, or until golden brown and thoroughly cooked at 165°F internal temperature. Remove from fryer and drain.
4. Assemble burritos by placing a scoop of chorizo and eggs in the center of each tortilla, then adding one piece of tavern battered cod to each. Serving suggestions: serve with crema and/or green chile salsa.