



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Tomato



2 | 4
Eggs
Contains: Eggs



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



7.06 oz | 14.12 oz
Green Salsa



6 | 12
Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk

*The ingredient you received may be a different color.

SALSA VERDE BREAKFAST TACOS

with Eggs, Potatoes & Mexican Cheese Blend



✓ **READY, SET,
BREAKFAST!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 750



BUST OUT

- 2 Medium bowls • Paper towels
- Whisk • Kosher salt
- Large pan • Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

EGG-CELLENT

Our preferred tool for making perfectly soft scrambled eggs is a rubber spatula. Bonus: It's great at scooping eggs out of the pan!

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SALSA VERDE BREAKFAST TACOS

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INSTRUCTIONS

- **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Place in a medium microwave-safe bowl. Season with **salt**; toss to combine. Microwave until fork-tender, 6-8 minutes. Set aside.
- Dice **tomato** into ½-inch pieces. Season with **salt and pepper**.
- In a second medium bowl, whisk together **eggs***, **cream cheese**, and ¼ **tsp salt** (½ **tsp for 4 servings**) until well combined. (It's OK if bits of **cream cheese** are still visible; they will melt when cooked!)
- Once potatoes are fork-tender, heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Carefully add **potatoes**; season with **salt and pepper**. Cook, stirring occasionally, until potatoes are lightly browned, 2-3 minutes. Add **1 TBSP butter** (2 **TBSP for 4 servings**) to pan, then stir until melted. Pour in **egg mixture**; cook, stirring, until eggs are scrambled and cooked to preference, 1-2 minutes.
- Pour **green salsa** over **eggs and potatoes** and stir to combine. Simmer until warmed through and salsa is slightly thickened, 1-2 minutes. Remove from heat.
- Wrap **tortillas** in damp paper towels. Microwave until warm and pliable, 30 seconds.
- Divide **tortillas** between plates and fill with **salsa verde eggs and potatoes**; top with **Mexican cheese blend and tomato**. Serve.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

WK 22-45