



## 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

# SALSA VERDE BREAKFAST TACOS

with Eggs, Potatoes & Mexican Cheese Blend



ANY ISSUES WITH  
YOUR ORDER?  
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GET HELP!

\*The ingredient you received may be a different color.

TOTAL TIME: 15 MIN | CALORIES: 760

## 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.