THE FAMOUS HILTON BREAKFAST BURRITO

WHAT YOU NEED:

- 2 EGGS
- 1 TBSP. MILK
- 1/2 TBSP. CHOLULA HOT SAUCE (OR YOUR FAVORITE BRAND)
- 1/4 C. COOKED CHORIZO (SOYRIZO ALSO WORKS VERY WELL)
- 2 TBSP. CHIHUAHUA CHEESE OR SHREDDED CHEDDAR
- 2 TBSP. COOKED RUSSET POTATOES - CHOPPED
- 1 TBSP. SCALLIONS - MINCED
- SALT AND PEPPER TO TASTE

SERVING SIZE 1 BURRITO
CAN BE EASILY DOUBLED OR TRIPLED

WHAT YOU NEED TO DO:

POTATOES:

- CUT POTATOES INTO A SMALL DICE AND RINSE IN WATER UNTIL IT RUNS CLEAR
- PAT DRY WITH A PAPER TOWEL, SEASON WITH SALT & PEPPER
- PREHEAT OVEN TO 350 DEGREES
- IN AN OVEN PROOF SAUTÉ PAN ON MEDIUM HEAT ADD 2 TBSP. OF VEGETABLE OIL OR THE OIL OF YOUR CHOICE
- ONCE THE OIL IS HOT ADD THE POTATOES AND Sauté UNTIL THEY START TO BROWN
- ADD THE POTATOES TO THE OVEN AND COOK FOR 15 MINUTES OR UNTIL TENDER. RESERVE UNTIL READY TO USE

CHORIZO:

- IN A MEDIUM HOT SAUTÉ PAN COOK THE CHORIZO UNTIL THE FAT HAS RENDERED OUT AND STARTS TO BROWN, RESERVE UNTIL READY TO USE

TO BUILD:

- IN A MIXING BOWL ADD THE EGGS, MILK, CHOLULA, AND SCALLIONS
- HEAT A SAUTÉ PAN ON MEDIUM LOW ADD THE CHORIZO AND POTATOES AND LET COOK UNTIL WARMED THROUGH
- ADD THE EGG/CHOLULA MIX AND STIR LIGHTLY TO MAKE SOFT SCRAMBLED EGGS
- ONCE EGGS ARE COOKED ADD THE CHEESE OF YOUR CHOICE
- WARM THE TORTILLA THROUGH AND BUILD YOUR BURRITO

FROM OUR TEAM:

WE HOPE THAT YOU ENJOY COMIC-CON@ HOME AND WE CANNOT WAIT UNTIL JULY 2021! UNTIL THEN, ENJOY OUR FAVORITE START TO THE DAY - OUR FAMOUS HILTON BREAKFAST BURRITO, COMMONLY ENJOYED WHILE WAITING FOR INDIGO BALLROOM TO OPEN EACH MORNING

SHARE WITH US!

SHARE YOUR COMIC-CON@HOME EXPERIENCE AND HOMEMADE BURRITOS WITH US BY TAGGING US ON SOCIAL MEDIA @HILTONBAYFRONT @COMIC-CON AND USING #BAYFRONTSDCC #COMICCONATHOME

BOOM!