



Tex Mex Potato Breakfast Tacos

Yield: 50 breakfast tacos

Ingredients:

- 3 ½ cups Vegetable oil for grill
- 10 lbs [Reser's® Shredded Potatoes](#) (71117.14433)
- Seasoning salt of choice
- 4 lbs Sharp Cheddar cheese, shredded
- 50 each Eggs
- 50 each [Don Pancho® 5-inch Golden Blend Tortillas](#) (79341.02102)
- 6 cups Salsa roja
- Limes for garnish
- 50 each Cilantro leaves for garnish

Directions:

1. Preheat flattop grill to 350°F.
2. Per order, place 1 Tbsp of oil on grill and top with 2/3rd cup Reser's Shredded Potatoes, spread into a 5-inch disk.
3. Cook for 2-3 minutes until lightly browned, and top with 1/3rd cup shredded sharp Cheddar.
4. Cook for another 1-2 minutes until the cheese is melted and brown and then flip over.
5. Cook for another 2 minutes until golden brown on both sides and place onto warmed Don Pancho Golden Blend Tortilla.
6. Top the potato-cheese disk with a fried egg and serve with 1 oz. salsa roja, lime wedge, and cilantro leaf garnish.