

## Tex-Mex sheet Pan Dinner

### Ingredients:

1lb	Potatoes, peeled and chopped
1 tbsp	Olive oil
2 tsp	Tex-Mex seasoning
1/4lb	Chorizo sausage, sliced
4	Phil's Fresh DHA Omega-3 Eggs
½ cup	Chopped tomatoes
½	Avocado, peeled, pitted and chopped
¼ cup	Chopped green onion
2 tbsp	Fresh cilantro

### Directions:

1. Preheat oven to 375F
2. Parboil potatoes for 10-12 minutes or until almost tender. Drain well
3. Toss together potatoes, olive oil, and tex-mex seasoning
4. Arrange potatoes and chorizo in even layer on foil-lined baking sheet. Bake for 15-20 minutes or until potatoes are golden and sausage is cooked
5. Crack eggs over potato mixture. Return to oven; bake for 7-9 minutes or until eggs are set. Sprinkle with tomatoes, avocado, green onion and cilantro