

Quick & Easy

THE COSTCO WAY

Tasteful Selections® Potato Breakfast Tacos

Makes 8 servings

Ingredients:

3 cups, (approximately 20 to 22) Tasteful Selections® Potatoes
1 to 2 cups water
6 eggs
1 tsp kosher salt
1 tsp pepper
1 tsp cumin
½ tsp smoked paprika
2 Tbsp butter
2 cups white sharp cheddar cheese, grated
4 whole green onions, sliced
2 jalapeños, seeded and chopped
8 – 6” corn tortillas, warmed
1 avocado, diced
1 cup pickled red cabbage (see recipe below)
½ cup cilantro, chopped

Instructions:

In a medium bowl, add potatoes and water. Cover with plastic wrap. Microwave for 2 to 4 minutes. Potatoes will still be firm. Drain and cut into quarters. In another medium bowl, whisk eggs, salt, pepper, cumin and paprika. In a large skillet over medium-high, melt butter. Add potatoes. Cook undisturbed for 5 minutes. Continue to cook until potatoes are golden brown. Lower heat to medium-low. Pour egg mixture over potatoes. Add cheese, green onions and jalapeños. Stir. Cook until eggs are set and cheese starts to melt. Remove from heat. Fill warmed tortillas with a heaping spoonful of the potato mixture. Top with avocado, cabbage and cilantro.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Pickled Red Cabbage

Makes 2 cups

Ingredients:

¼ head red cabbage, shredded

½ cup apple cider vinegar

1 Tbsp sugar

1 garlic clove, minced

1 tsp kosher salt

¼ tsp pepper

Instructions:

Place cabbage in a glass bowl or wide mouth jar. Add vinegar, sugar, garlic, salt and pepper. Stir. Let sit on the counter for 2 hours. Refrigerate any leftovers.

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