**Chorizo Breakfast Potatoes**

*Ingredients:*

1 russet potato per person, small dice

¼ white onion, diced

½ green pepper, diced

2 Tablespoons butter

1 ½ cup milk

1 ½ Tablespoons flour

1 Tablespoon taco seasoning

½ teaspoon black pepper

1 Tablespoon rice wine vinegar

1 cup shredded cheese

*Directions:*

1. Preheat oven to 350 degrees F.
2. Each student will square off the potato, cut into strips, then cut into small dice.
3. In a large cast-iron skillet, sauté the chorizo on medium heat for 5 minutes.
4. Drain most of the fat from the pan.
5. With the chorizo in the pan, add the butter until it is melted.
6. Add the onions, peppers, potatoes, and taco seasoning. Sauté for 5-7 minutes or until the vegetables start to soften.
7. Add the flour and stir to coat everything. Add the milk and ground pepper and stir to incorporate ingredients.
8. Bring to a slow boil until milk start to thicken.
9. Take off heat and add vinegar and cheese. Mix to incorporate all ingredients.
10. Place skillet into oven and bake for 20 minutes.