Yields As Many As Your Heart Desires!

1 Pkg Egg Roll Wrappers

5 Eggs

1 Avocado

1 Roma Tomato

1/2 C Red Onions

1/4 Pkg Chorizo

1/2 C green Chilies

1 C Spinach

1/2 C Gouda Cheese

1/2 C Black Beans

2/3 C Cheddar

1/2 Pkg Hash Browns

1 Sprig Rosemary

!/4 C Sundried Tomatoes

Truffle, or Olive Oil

1 Garlic Clove

Salt

Pepper

Oil to fry

This recipe is meant to be simple, quick, and perhaps the perfect fix for that last minute brunch you didn't have time to put something together for!

First things first though...Hash browns! Ever wonder how make your hash browns perfectly crispy and golden every time? The trick is not to touch it. Put it in the pan (in this case with White truffle oil, sundried tomatoes, rosemary, salt, pepper, and garlic with 2 TBS oil on medium high and let it fry for 7 minutes. Flip, and let it go for another 6.

Next take 1/2 your avocado, chorizo, red onion, black beans (cooked them first in a frying pan with oil and taco seasoning for a little kick), tomatoes, green chilies, cheddar cheese, and egg and mix them together.​ Or take the other 1/2 of your avocado, red onion, spinach, gouda, cooked hash browns, and 1/2 of the eggs mix them together and add them as a filling to your egg rolls. First take your filling and place it in the middle of your egg roll wrapper. Next roll the end of the wrapper over your filling. Tuck the sides, and finally secure the end with a little bit of water.​  Fry those baby's up!

Then serve them with your choice of dipping sauce. For the chorizo ones, I like to use sour cream, or salsa! For the spinach ones you could accompany it with my spinach, artichoke, and cream cheese crab dip and I have a feeling you will leave with one empty, yet satisfied plate - but that's a recipe you will just have to keep your eyes peeled for soon LMP lovers!