**Tex Mex Breakfast Bowls with Veggie Chorizo**

**Ingredients**

**For bowls:**

* 1 large sweet potato scrubbed and cut into 1/2-inch dice
* 1 onion any variety, diced
* 2 tablespoons [olive oil](https://amzn.to/2XGF7Ay)
* 1/2 teaspoon salt
* 1/4 teaspoon black pepper
* 1/4 teaspoon each: onion powder garlic powder, paprika, chili powder
* 3 cups cooked brown rice or quinoa warmed
* 15- ounce can beans any variety, drained, warmed
* One pouch Loma Linda Chorizo
* 4 cups baby spinach
* 4-8 eggs cooked as desired (optional)

**For serving:**

* Fresh cilantro chopped
* 1 lime quartered
* 1 to mato diced
* 1/4 cup green onions thinly sliced
* 1 avocado diced
* 1/2 cup salsa
* 4 tablespoons sour cream or non-dairy alternative

**Instructions**

* Preheat oven to 425°F. Line a rimmed baking sheet with parchment.
* For veggies: Place diced sweet potato on the baking sheet. Drizzle with the olive oil and use your hands to toss until coated. Combine the spices in a small bowl and sprinkle evenly over the veggies. Bake for 15-20 minutes, or until sweet potatoes are tender and golden. Keep warm until ready to serve.
* While veggies are roasting, prepare the Loma Linda Chorizo according to package directions. Keep warm.
* Divide the warm brown rice and beans between four bowls, followed by the Chorizo, spinach, and eggs. Serve warm with desired toppings.

**Notes**

To make vegan, omit the eggs and use cashew sour cream.