

## Migas Tacos

**1/3 cup lightly crushed tortilla chips**

**1/4 cup chopped onions**

**1/4 cup diced tomatoes**

**2 Tbs chopped jalapeño peppers**

**1 tsp cooking oil**

**2 large eggs, lightly beaten**

**Salt and pepper**

**2 flour tortillas**

**Shredded Mexican cheese**

Heat cooking disk and oil, sauté chips, onions, tomatoes, and peppers in hot oil  $\frac{3}{4}$  minutes until onion is translucent. Place tortillas on the outside edges of the disk to heat and brown. Turn occasionally to prevent burning. While tortillas are warming, whisk together eggs, salt and pepper. Add to skillet and cook without stirring, 1-2 minutes or until eggs begin to set on bottom. Gently draw cooked edges away from pan to form large curds. Cook, stirring occasionally, 2 minutes or until eggs are thickened and moist. Spoon egg mixture into warm tortillas, sprinkle with cheese, and serve. Makes 2 tacos.