

Scrambled Egg Tacos



Serves: 4 people

User Rating: ★★★★★

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Ingredients

8 eggs

1 tbsp butter (or ghee, if available)

1 packet of soft tortilla tacos

Guacamole

2 avocados

1 tomato, diced

1/4 red onion, finely diced

Handful coriander leaves, finely chopped

1 tbsp olive oil

1 lime

Salt and pepper

To Serve

Grated cheese

Crème fraîche

Hot sauce or fresh chilli sliced, optional

Lime wedges

Method

1. Prepare the guacamole by scooping the avocado out into a bowl and mashing with a fork. Add the tomato, red onion, coriander, olive oil, and lime juice, and mix, then mash with a fork again, until well combined. Season with salt and pepper. Set aside.
2. For the tortillas, place a large skillet pan on high heat. When it's steaming, place the tacos onto the pan and heat on each side for 10 seconds. Place on a plate and cover with a tea towel to keep warm. Continue until all tacos are warm.
3. For perfect scrambled eggs, whisk eggs in a bowl and heat butter (or ghee) in a pan. When it's melted, pour the eggs into the pan. When you can see them starting to cook at the bottom, use a spatula to gently move the eggs into the middle of the pan, allowing the uncooked eggs to run onto the pan. Do this a couple of times for beautiful ribbons until the eggs are just-cooked. Transfer to a bowl. Season with salt and pepper.
4. To serve, grab a warm taco and fill it with the delicious scrambled eggs, top with guacamole, crème fraîche, cheese and a squeeze of lime. Adding a little hot sauce will give it a great kick too!

