

MEXICAN MIGAS

Published: 22 September 2020

Categories: Kid Friendly, Breakfast Recipes, World Recipes, Vegetarian

Fried

Occasions: Breakfast, Kids

Diets: Vegetarian



Perfect mid-week brekky after Taco Tuesday, this dish uses leftover tortillas (migas literally means 'crumbs' in Spanish) with eggs and your choice of toppings to create the ultimate breakfast...or lunch!....or dinner!

Preparation: **20** mins

Serves: **2** people

INGREDIENTS

4 soft corn tortillas

¼ cup canola oil

4-5 eggs

salt and pepper, to season

TO SERVE

1 tbs finely chopped onion

2 tbs roughly chopped coriander

¼ cup salsa

¼ cup crumbled queso fresca or mild feta

½ avocado, cubed

METHOD

1. Tear the tortillas into bite-sized pieces.
2. Heat a medium frying pan over medium heat and add the oil.
3. Fry the tortilla pieces for about 3 minutes until crisp.
4. Add the eggs and season with salt and pepper. Move the eggs gently in the pan until the eggs are just set.
5. Transfer to a plate and top with the onion, coriander, salsa, cheese and avocado.

NOTES



Adam Liaw has put together a collection of recipes for **World Egg Day 2020** to help Australians celebrate the deliciousness of eggs in all its forms. For the full collection click [here](#).