

Mexican Migas



Preparation time: 20 mins

Serves: 4 people

User Rating: ★★★★★

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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!



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

