

BREAKFAST TACOS

YIELD: 4 Tacos

INGREDIENTS:

4 **flour tortillas** (6" size)

4 **eggs**

2 T. **milk**

Pinch of **salt**

1 T. **butter or margarine**

Pinch of **black pepper**



OPTIONAL INGREDIENTS: Salsa, Cheese, Hot Sauce

DIRECTIONS:

1. PREHEAT oven to 300. WRAP 4 **tortillas** (1 for each person) in foil. PLACE on oven rack and WARM for 10 minutes. PLACE tortillas on plates.
2. In a medium bowl, CRACK **eggs** and WHISK the eggs with the **milk** & a pinch of **salt**.
3. In a frying pan, MELT **butter/margarine** on low heat.
4. ADD egg mixture into pan and cook. KEEP heat low.
5. STIR eggs with a rubber spatula just until small curds start to form.
6. Once curds form, begin to FOLD the cooked egg; bringing cooked eggs into the middle of the pan turning over, just until you see no more runny egg in the pan.
7. REMOVE the skillet from the heat, SPRINKLE the eggs with a pinch of **black pepper**.
8. DIVIDE eggs evenly in the center of each tortilla. TOP with your favorite breakfast taco ingredients and enjoy!