

Migas Casserole

Adapted from [The Way the Cookie Crumbles](#)

Ingredients:

2 cups of tortilla chips
8 to 12 ounces of Mexican chorizo
2 cups of tomato-corn salsa
1 cup of onions, chopped
1 to 2 jalapenos, chopped finely
2 cups of Monterey jack cheese, shredded
¼ cup green onions, chopped
8 eggs
1/2 cup milk
1 teaspoon garlic powder
Salt & Pepper for seasoning

Preparation:

Preheat an oven to 350 degrees. Spray a 9x13 pyrex baking dish with cooking spray. Spread the tortillas chips to the pan in an even layer. Break down any large pieces of chips.

In a large skillet over medium-high heat, cook the onions and jalapenos until translucent and tender, about 6 to 8 minutes. Add the cooked onions/jalapenos to the prepared baking dish. Add the salsa evenly on top.

In the same skillet over medium-high heat, cook the chorizo until the fat leaks out. You will notice a bit of oily residue but let it cook for at least 7 minutes or so. Add the cooked chorizo to the prepared dish, making sure not to add the oily residue.

In a large bowl, whisk together the eggs, milk, garlic powder and salt and pepper. Add the egg mixture into the prepared dish. Top with the cheese and add chopped green onions. Cover with aluminum foil coated with cooking spray.

Bake for 45 to 50 minutes. Let cool for 10 to 15 minutes before serving.

Yield: 8+ servings (about 1 1/2 cups)

Printed from [Mrs. Regueiro's Plate](#)