

Title: Migas with Fresh Tortillas

Description:

This would be good with the Tequila marinated fajitas.

Ingredients:

8 large eggs
2 tablespoons water
2 tablespoons chunky salsa
2 tablespoons butter
2 tablespoons olive oil
4 fresh tortillas -- torn
1 cup onion -- chopped
4 tablespoons green chile -- chopped
1 medium tomato -- seeded and chopped
1 cup avocado -- chopped
4 teaspoons fresh cilantro
1 1/3 cups Monterey jack cheese --shredded
sour cream

Directions:

Beat together the eggs, water and salsa and set aside. Warm the butter and olive oil in a heavy skillet. Add the tortilla pieces and saute until softened. Add the onion and saute until translucent. Stir in the chopped green chiles. Pour the egg mixture in the skillet and scramble until eggs are done. Remove the skillet from the heat and sprinkle the chopped tomato, avocado, cilantro and cheese into the eggs and stir well. Serve with warm tortillas. Garnish with salsa and sour cream as desired.