

JILL BIDEN'S BREAKFAST TACOS

INGREDIENTS



- 8 small flour tortillas, (6" diameter), or corn tortillas for gluten free
- 12 oz chorizo sausage, (casings removed if present) or bacon
- 8 large eggs
- ¼ cup milk, (skim or whole milk)
- ¼ tsp fine sea salt
- 2 Tbsp unsalted butter
- **For Toppings:**
- 1 cup shredded cheddar, or Mexican cheese blend
- 1 large avocado, diced
- 1 cup Roasted Tomato Salsa, Pico De Gallo, or diced fresh tomatoes
- hot sauce, to taste
- cilantro, to garnish

DIRECTIONS

1. **Prep:**
2. Preheat oven to 300°F and prepare all of the toppings so they are ready for assembly when the eggs are warm and ready.
3. **Heat Tortillas:**
4. Wrap flour tortillas in foil in 2 stacks of 4 and place in a preheated oven at 300°F for 15 minutes or until heated through. Remove from the oven and keep tortillas in foil to keep warm until ready to assemble. If using corn tortillas, toast on a dry cast iron skillet.
5. **Cook Chorizo or Bacon:**
6. Set a large skillet over medium/high heat and add chorizo. Break it up with a spatula and cook until browned and fully cooked through then transfer to a paper towel-lined plate to drain. If

using bacon, cook bacon in the oven or make Air Fryer bacon until browned and crisp then drain on paper towels and chop.

7. **How to Scramble Eggs:**

8. In a medium mixing bowl, add 8 eggs, $\frac{1}{4}$ cup milk and $\frac{1}{4}$ tsp salt, and beat together with a fork until eggs are well blended.
9. Place a large non-stick skillet over medium/low heat. Melt in 2 Tbsp butter. Once eggs are frothy, add well-beaten eggs. Let eggs sit for a moment until you see them starting to cook at the edges and bottom. Use a silicone spatula to pull the cooked eggs toward the middle, letting the liquid eggs take the place of the cooked eggs and working around the skillet as you go.
10. Towards the end, fold eggs onto themselves, but don't over-stir. Remove from the heat when the eggs still look a little moist and they will finish cooking on the residual heat from the skillet. Be careful not to overcook. When done, they should look moist, but not wet. Cover to keep warm until ready to assemble.

11. **To Assemble Breakfast Tacos:**

12. Fill each tortilla with eggs then shredded cheese to melt over the eggs. Add bacon or chorizo, avocado, pico or salsa, and hot sauce if using along with your favorite toppings. Garnish with cilantro.