

# IN THE KITCHEN

# MIGAS

**SERVES: 1**

## INGREDIENTS

- 1 tablespoon olive oil
- 2 corn tortillas cut into 8 wedges each
- 2 tablespoons diced white onion
- 2 large or extra large eggs, beaten
- 1/4 cup crumbled chorizo (vegetarian options: diced mushrooms, tempeh crumble)
- 2 tablespoons crumbled cotija cheese or queso fresco
- chopped fresh cilantro to taste
- salt and pepper
- pico de gallo or fresh salsa
- optional toppings: sliced fresh jalapeno, sliced avocado or guacamole, hot sauce

## DIRECTIONS

- in a nonstick pan, heat the oil over medium-high heat
- when the oil is heated add the tortilla wedges and diced white onion
- when the tortilla wedges begin to crisp, add the eggs
- season with salt and pepper to taste
- use a wooden or silicone spatula to scramble the eggs and combine
- cook until the eggs are about halfway done, then add the chorizo and combine
- when the eggs are just about done, add the cheese and the cilantro and stir
- transfer to a plate and top with pico de gallo or fresh salsa
- add optional toppings to taste

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