

Quick & Easy

THE COSTCO WAY

Siete Migas Breakfast Tacos

Makes 8 servings

Ingredients:

8 Siete Almond Flour Tortillas, thawed in the refrigerator overnight
4 Tbsp Kirkland Signature Unsalted Sweet Cream Butter
½ white onion, diced
1 Roma tomato, diced
8 Kirkland Signature Free Range Organic Eggs, beaten
1¼ cups Siete Casera Medium Salsa, plus more to taste
1 cup Kirkland Signature Shredded Mexican Style Blend Cheese
½ bag Siete Grain Free Sea Salt Tortilla Chips, lightly crushed
1 avocado, diced
1½ tsp Kirkland Signature Pure Sea Salt, plus more to taste
Kirkland Signature Freshly Ground Black Pepper, to taste
½ cup cilantro, chopped

Instructions:

Heat a large nonstick skillet over medium-high. Warm the tortillas. Place in a tortilla warmer or clean kitchen towel until ready to assemble the tacos. In the same skillet, heat the butter. Add onion and tomato to the skillet. Stir. Cook for about 2 to 3 minutes, or until onions are translucent. Add the beaten eggs. Stir with a rubber spatula. Season with 1½ tsp salt and pepper.

Once the eggs are a little over halfway cooked, but still slightly runny, add the salsa and cheese. Stir in the crushed chips. Remove from the heat. Add avocado. Season with additional salt and pepper, to taste. Build migas tacos. Spoon the scrambled egg mixture into each warmed tortilla. Garnish with more salsa and cilantro.

For more recipes, please visit: sietefoods.com/recipes/migas-tacos

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

