



# MIGAS

SERVINGS: 4    ACTIVE TIME: 20 mins    TOTAL TIME: 30 mins

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*Migas, a hearty, Tex-Mex take on scrambled eggs, is as much a part of the Austin food culture as its more widely known co-star, Texas-style smoked brisket. Get your day started off right like a true Austinite and fry up some corn tortillas with your scrambled eggs and smother the whole shebang with spicy salsa, avocado and a cheese of your choice. All hail King Migas!*

## Ingredients

- > 6 small corn tortillas
- > 1/2 cup canola oil
- > 1/2 teaspoon coriander
- > 1/2 teaspoon salt
- > 10 eggs
- > 1/4 cup half and half
- > 1 teaspoon cumin
- > 1 cup Pico de Gallo or store-bought salsa
- > 1/2 cup Cotija cheese
- > 1 avocado
- > 1/4 cup cilantro leaves, for garnish

## Directions

1. To make Migas, begin by preparing the tortillas. Separate the tortillas into two stacks of three tortillas each. Cut each stack into eighths and transfer tortilla pieces to a plate and set aside near the stove. In a small bowl, mix together the 1/2 teaspoon each of salt and coriander. Line another plate with paper towels and have nearby. You're now ready to fry!
2. Pour the 1/2 cup of oil into a 10-inch or 12-inch cast iron skillet and warm for 3 – 4 minutes over medium high heat. When the oil shimmers, it is hot enough to fry. Working in batches, pan-fry the tortillas for approximately one minute per side. Keep in mind that as the chips drain on the paper towels, they will continue to cook a little bit and get darker / crispier so make sure to take them out of the pan as soon as they are golden brown or they will be too crunchy. Transfer the chips to the paper-towel-lined-plate and immediately season with a sprinkle of the salt-coriander mixture. Continue this way until all chips are done. Remove the skillet from the heat and pour off all but 1 tablespoon of the oil (a spare aluminum can works great in a pinch). Set skillet aside to be used later.
3. At this point it's a good idea to take care of the various garnishes and add-ins for the dish: rinse, dry and separate the cilantro leaves, have the Pico de Gallo or salsa out and ready, crumble the cotija cheese, and dice the avocado.

*continues on next page*



## Shopping List

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> small corn tortillas | <input type="checkbox"/> half and half | <input type="checkbox"/> cotija cheese |
| <input type="checkbox"/> canola oil           | <input type="checkbox"/> cumin         | <input type="checkbox"/> avocado       |
| <input type="checkbox"/> coriander            | <input type="checkbox"/> salsa         | <input type="checkbox"/> cilantro      |
| <input type="checkbox"/> 10 eggs              |  |  |

4. Crack the eggs into mixing bowl, and add the half and half and cumin to it. Season the eggs with some salt and pepper and then use a whisk to combine.
5. Return the skillet to medium heat and allow to warm up for two minutes. Add the eggs and quickly add in the tortilla chips and salsa. Continue to scramble the eggs until they are almost done cooking. Turn off the heat and allow the carry-over heat to finish cooking the eggs while you garnish. Sprinkle the cotija cheese, avocado pieces and cilantro leaves over the eggs and serve immediately. This dish goes great with black beans, hot sauce and iced coffee!



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