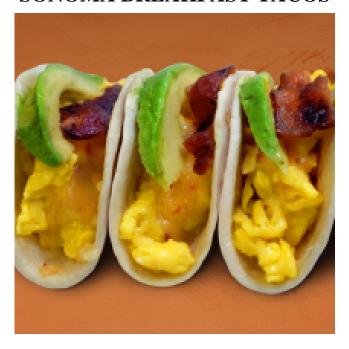
## SONOMA BREAKFAST TACOS



## **Ingredients**

1 package Azteca® Street Tacos8-10 large eggsBlack pepper to taste1 avocado, thinly sliced

8 slices of bacon1 teaspoon kosher salt1 cup habanero jack cheese, shredded

## **Directions**

Topping: Sliced onions, radishes and cilantro

Preheat oven 400°

In a large nonstick skillet, cook the bacon over moderate heat, turning once, until browned and crisp. Transfer to paper towels to drain. In a medium bowl, beat eggs adding salt and pepper. Melt butter in skillet, add eggs and cook through to turning often until soft curds form (scrambled style).

Arrange tortillas on baking sheet; spoon eggs on tortillas and sprinkle with cheese. Bake about 3 minutes, until the cheese is just melted. Remove from oven, top eggs with the bacon and avocado. Garnish with radishes, cilantro and white onion. Serve immediately.