

SONOMA BREAKFAST TACOS



Ingredients

1 package Azteca® Street Tacos

8-10 large eggs

Black pepper to taste

1 avocado, thinly sliced

8 slices of bacon

1 teaspoon kosher salt

1 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.