

## Stir Fry Tomato and Egg Tacos



### Ingredients

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|----------------------------|--|
| 4 large eggs               | 1 teaspoon rice vinegar                |
| ¼ teaspoon salt            | 1 teaspoon sesame oil                  |
| 1 tablespoon vegetable oil | 2 medium tomatoes, sliced into wedges  |
| ½ teaspoon sugar           | 2 scallions, sliced into 1 inch pieces |
| 4 Azteca flour tortillas   |  |

### Directions

Add eggs in a bowl and season with vinegar, salt, and sesame oil; beat lightly to combine.

Heat the vegetable oil in a well-seasoned wok or large non-stick skillet set over medium heat.

Add eggs and scramble until just set; scoop onto a plate and set aside.

Sprinkle the tomatoes with the sugar; along with scallions add to the hot wok and stir-fry until the tomatoes have softened approximately 2 to 3 minutes.

Return the eggs to the pan and toss well. Taste and add salt as needed.

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Warm the Azteca® tortillas according to the package directions.

Fill with egg mixture and serve warm.