

# BAKEN-ETS

## CHICHARRONNATION



AUSTIN, TX

### Avocado Migas Breakfast Tacos with Baken-Ets® and Tostitos®



#### FEATURED FLAVOR QUESO

## INGREDIENTS

**Makes 4 Servings**

12	Flour tortillas, taco size
3 Tbsp.	Unsalted butter
¾ cup	White onion, sliced ¼" julienne
2	Jalapeños, sliced thin
1 cup	Diced Roma tomatoes
8	Eggs, whisked
Pinch of salt and pepper to taste	
1 cup	<b>Baken-Ets® Queso flavor,</b> <i>broken into pieces</i>
1 cup	<b>Tostitos® Cantina Tortilla Chips,</b> <i>broken into pieces</i>
1 ½ cups	Grated sharp cheddar cheese
1	Large avocado, sliced
1 cup	<b>Tostitos® Chunky Salsa</b> for topping
½ cup	Cotija cheese, crumbled for topping
½ cup	<b>Baken-Ets® Queso flavor,</b> crushed

## INSTRUCTIONS

1. Heat two skillets over medium-high heat, one nonstick and one cast iron or stainless steel. In the nonstick skillet, melt the butter and add the onions and jalapeños, sautéing until they begin to brown. Then add the tomatoes and whisked eggs.
2. Occasionally scrape the bottom with a rubber spatula until the eggs are almost completely cooked and season to taste with salt and pepper. Then add the broken Baken-Ets®, Tostitos®, and cheese, continuing to stir until the cheese has melted completely and the eggs are 90% cooked. Remove from the heat and set aside.
3. In the other skillet, toast the tortillas for 15 seconds on each side and stack them up in a towel or wrap in aluminum foil so that they steam and stay soft.
4. Spoon the egg mixture into each tortilla and top each taco with a few slices of avocado, a little Tostitos® Salsa, crumbled Cotija, and the crushed Baken-Ets®. Now they're ready to serve!

