

Scrambled Egg Mix

SOUTH OF THE BORDER SCRAMBLED EGGS

- 1 tablespoon olive oil
- 1 tablespoon Augason Farms Dehydrated Chopped Onions, prepared
- 1/4 lb. lean Mexican chorizo sausage (removed from sausage casing)
- 3 tablespoons raisins - soaked in hot water for 15 minutes and drained
- 3/4 cup Augason Farms Scrambled Egg Mix, prepared (rehydrated in 1 1/2 cups water)
- Salt and pepper to taste

Heat skillet with olive oil over medium high heat. Add chopped onions and cook until softened. Set onion aside in a bowl. Break up sausage in pan. Add drained raisins. Stir until sausage is cooked through. Add onions and rehydrated eggs. Stir together until eggs are cooked, yet moist.

BREAKFAST TACOS

- 6 tortillas (flour or corn)
- 2 tablespoons butter or oil
- 2 1/2 tablespoon Augason Farms Dehydrated Chopped Onions, prepared
- 1 clove garlic, minced
- 1/4 teaspoon ground cumin
- 3/4 cup Augason Farms Scrambled Egg Mix, prepared in 1 1/2 cups water
- 1/2 cup salsa, divided
- 1 1/2 cups shredded cheddar cheese, divided

Heat tortillas in microwave on high for 6 or 7 seconds per tortilla or in aluminum foil in oven for 15 minutes at 350°F.

In a large frying pan, melt butter or oil over medium heat. Add onion, garlic, and cumin; sauté until onion is translucent. Pour in eggs and 1/4 cup salsa; scramble until eggs are thickened; remove from heat.

Fill center of tortillas, one at a time (keep tortillas covered as you work with them), with scrambled egg mixture. Sprinkle with approximately 3 tablespoons of cheddar cheese. Fold tortillas and serve with remaining salsa and cheddar cheese.

Makes 6 servings.