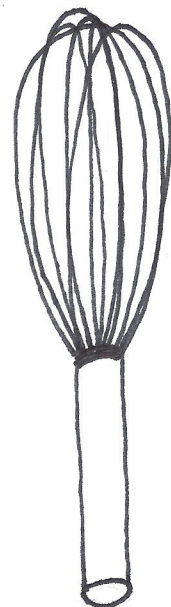


TORTILLA SCRAMBLE



- 1/2 STICK BUTTER (4 TABLESPOONS)
 - 1 MEDIUM YELLOW ONION - PEELED AND DICED
 - 1 RED BELL PEPPER - DICED
 - 1 GREEN BELL PEPPER - DICED
 - 4 CORN TORTILLAS - CUT INTO 1/2 INCH STRIPS
 - 8 EGGS - WELL BEATEN
 - 2 OZ. (ABOUT 1/2 CUP) MONTEREY JACK CHEESE - GRATED
 - 1 TEASPOON SALT
 - 1/2 TEASPOON PEPPER - ABOUT 10 GRINDS
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- 1) IN A CAST IRON DUTCH OVEN, MELT THE BUTTER OVER HIGH HEAT. WHEN IT BEGINS TO FOAM, ADD THE DICED ONION AND SAUTÉ FOR ONE MINUTE.
- 2) ADD THE DICED RED AND GREEN BELL PEPPER AND SAUTÉ FOR ONE MINUTE.
- 3) ADD THE TORTILLA STRIPS AND SAUTÉ FOR FIVE MINUTES, STIRRING OCCASIONALLY, UNTIL TORTILLA STRIPS ARE GOLDEN BROWN.
- 4) ADD THE EGGS AND TURN THE HEAT TO LOW, STIRRING GENTLY. SEASON WITH SALT AND PEPPER AND COOK UNTIL EGGS ARE DRY, ADD THE CHEESE, STIRRING JUST TO MIX.
- 5) TASTE AND ADJUST SEASONING. READY TO SERVE!

IDEAS FOR TOPPINGS:

CILANTRO

JALAPEÑO

SCALLIONS

LIME

SOUR CREAM

HOT SAUCE