

Migas

4 servings

Ingredients:

- 1 small link Spanish chorizo sausage (about 2 ounces)
- 1 ripe plum tomato
- 1 small onion
- 1 clove garlic
- Handful fresh cilantro sprigs
- 8 large eggs
- 1 teaspoon kosher salt, plus more for seasoning
- 3 tablespoons olive oil
- 4 6-inch stale corn tortillas
- 1/2 cup shredded Monterey Jack cheese (about 2 ounces)
- Freshly ground black pepper

Directions:

- Chop the chorizo. Halve the tomato crosswise, squeeze out seeds and discard, then chop the tomato. Peel and chop onion and garlic. Wash, dry, and chop cilantro.
- Crack eggs into a medium bowl, add the 1 teaspoon salt, and lightly beat.
- Heat oil in a large nonstick skillet over medium heat. Break the tortillas into bite-size pieces and add to skillet. Cook, turning until golden and a little crisp, about 3 minutes.
- Add the chorizo, tomato, onion, and garlic and cook until the onion is soft, about 4 minutes. Pour the eggs over all the vegetables and tortillas. Cook as for scrambled eggs. When eggs are still just soft, remove the pan from the heat and fold in the cheese and cilantro and season with salt and black pepper to taste. Serve with hot sauce.