**Breakfast Tacos**



Yield – 1 taco for each person in your group

*Remember - Breakfast does not have to be boring!!!!!!!!*

**Ingredients** **Amount**

Egg 1 per person

Taco Seasoning 1-2 tsp.

Butter 1 Tbsp.

Salsa 1 cup for group to share

Shredded Cheddar Cheese 1 cup for group to share

Hard Corn Taco Shell 1 per person

**Method**

1. Pre-heat oven to 350 degrees.
2. Crack eggs into mixing bowl and scramble together.
3. Melt butter on medium heat in large sauté pan. When butter is all melted and HOT……….
4. Add eggs to pan and allow to cook for one minute. Using silicone turner, turn and chop eggs in pan until they are fully cooked and scrambled.
5. When eggs are fully cooked, remove the pan from the heat and sprinkle the eggs with 1-2 tsp. of taco seasoning.
6. Line a cookie sheet with tin foil. Place taco shells on foil and bake in oven for 3-4 minutes or until hot.
7. Portion the shredded cheese evenly into the bottom of each taco shell.
8. Portion the cooked eggs evenly on top of the cheese. The hot shell and the hot eggs should melt the cheese.
9. Top each taco with salsa if desired.
10. Make sure your kitchen is totally cleaned before you sit down to eat!!!!!!!!