



Recipes

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Hearty Tortilla and Avocado Omelettes

Serves 2

Ingredients:

1 cup Mission® Pre-cut Unfried White Corn Tortilla Strips (06771)
Vegetable Oil
4 slices Bacon , chopped into thirds
1/4 cup Onion , chopped
6 large Eggs , beaten
Salt and Pepper to taste
Unsalted Butter
1/4 cup Tomato Salsa
2 Tbsp. Cilantro , minced
1 cup Mozzarella Cheese , shredded
1 small Avocado , peeled, seeded and diced

Directions:

1. Heat oil in a deep fat fryer or pan to 365 degrees F. Place tortilla strips in oil and fry until golden brown, about 2 minutes. Remove and place on a paper towel-lined surface. Set aside until ready to use.
2. Heat a pan over medium-high heat. Place bacon pieces in pan and cook until crispy, about 3-4 minutes. Place on paper towel lined surface. Remove all but 1-2 Tbs. of bacon drippings from pan. Place onions in pan and sauté for 3-4 minutes. Remove half the amount of onions from pan. Season beaten eggs with salt and pepper.
3. Add half the amount of butter to pan and melt. Place half the amount of eggs in pan. While cooking the eggs, gently scrape the bottom of the pan with a spatula in order to cook the eggs evenly.
4. When eggs are halfway done, add half portions of the salsa, bacon, cilantro, mozzarella and avocado. Continue cooking until the eggs are firm. Add half the amount of tortilla strips to one side of the omelettes and gently fold over the eggs. Remove from pan and repeat steps 3 and 4. Serve omelettes with salsa and sour cream.