

Migas "Crumbs"



Makes: 4 servings

Total Cost: \$\$\$\$

Cook Time: 20 minutes

Eggs, tortillas, pepper, onion, and cheese are a tasty combination in this quick and easy recipe.

Ingredients

- 4 tortillas (large)
- 3 tablespoons canola oil
- 1/4 cup bell pepper
- 1/4 cup onion
- 4 egg (lightly beaten)
- 4 tablespoons cheddar cheese, low-fat (grated)

Directions

- 1. Wash hands with soap and water.
- 2. Tear tortillas into small pieces.
- 3. Heat oil in a medium-sized pan.
- 4. Add tortillas and stir until pieces begin to brown.

- 5. Add peppers and onion; sauté until soft.
- 6. Add eggs; stir until the eggs are cooked.
- 7. Remove from heat and sprinkle on the grated cheese.
- 8. Cover the pan and let cheese melt.
- 9. Serve immediately.

Notes

Learn more about:

- Bell Peppers
- Onions

Source:

The Texas A&M University System
Texas Cooperative Extension Expanded Nutrition Program

Nutrition Information

Serving Size: 1/4 recipe (138g)

Nutrients	Amount
Total Calories	398
Total Fat	21 g
Saturated Fat	4 g
Cholesterol	187 mg
Sodium	560 mg
Carbohydrates	38 g
Dietary Fiber	3 g
Total Sugars	2 g
Added Sugars included	0 g
Protein	14 g
Vitamin D	1 mcg
Calcium	151 mg
Iron	3 mg
Potassium	213 mg

N/A will display when nutrient data is unavailable

Please note: nutrient values are subject to change as data is updated

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