

Migas con CaBoom!

This dish can be served with warm taco size flour tortillas or can be plated and eaten with a fork. Don't forget the hot sauce!

6 large eggs

1 Lb chorizo sausage

1/2 jar CaBoom! picante sauce (your choice of heat levels)

Strips of corn tortilla

oil to fry tortilla strips

1 cup shredded Mexican blend cheese

Fry the tortilla strips in a small amount of oil until crisp and set aside to drain.

Fry the chorizo and set aside.

In a small bowl, beat the eggs until the yolks and whites are well combined. Place the salsa in the skillet and heat until the water is steamed away. Add the eggs and chorizo. Stir until the eggs are almost done. Stir in the crisp tortilla strips and cheese.

When the cheese is melted, serve.

This recipe serves 4 but can be multiplied as needed. Crispy crumbled bacon, diced ham or shredded beef or chicken works as a substitute for the chorizo. You can even use left-over taco meat. You can adjust the spiciness with a hotter or milder salsa.