

cathy gillen thacker

Hearty Breakfast Tacos

1 pound browned, crumbled pork sausage
12 eggs, beaten
12 flour tortillas
8 ounces sharp cheddar cheese, grated
8 ounces Monterey Jack cheese, grated
Salsa for garnish (optional)
½ cup diced green pepper
½ cup diced sweet onion

Preheat oven to 350 degrees. Place tortillas in a single layer on two large baking sheets. Divide grated cheese evenly among the tortillas, lightly covering as much of the surface as possible, without going over the edges.

Meanwhile, add the cooked, crumbled sausage to a large non-stick skillet. Make sure the sausage is nice and brown, if not cook it a little more, because it is the golden brown caramelization on the meat that gives it the great flavor. Add pepper and onion and sauté until vegetables are soft, about five more minutes. Add beaten eggs, and cook as you would scrambled eggs over medium-low heat, stirring gently from time to time.

While egg-mixture is cooking, slide tortillas into oven for five minutes, or until cheese is melted. Remove from oven. Divide skillet mixture evenly among the tortillas. Fold and serve with your favorite green or red salsa, if desired.

Note: Melting the cheese directly on the tortillas helps keep them from drying out and gives the tortillas a soft, warm texture. And of course, the bubbly cheese is delicious, too! (If you don't have a thirteen inch skillet, use two smaller ones, because there is nothing worse than egg sliding over the top and down onto the burner...!)

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