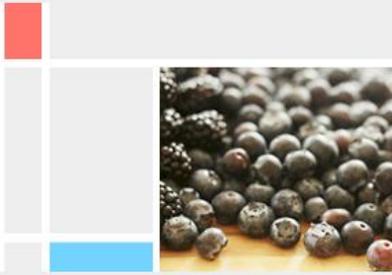


THE WAY THE COOKIE CRUMBLES



Migas (adapted from Homesick Texan)

4 servings

When I add chorizo, I brown it before adding the cooking the onion, replacing the oil with the fat rendered from the sausage. When I've added pre-cooked leftover squash, I add it with the beans and tortillas. I often add the salsa with the beans too, although the texture of the finished isn't as firm as when it's added as a garnish.

8 corn tortillas
8 eggs
salt
4 ounces chopped green chiles
1 tablespoon oil
1 onion, chopped
2 garlic cloves, minced
½ teaspoon ground cumin
1 (15-ounce) can black or pinto beans, drained and rinsed
2 ounces (½ cup) shredded cheddar, Monterey jack, or pepper jack
salsa
cilantro

1. Heat the oven to 425 degrees. Arrange an oven-safe cooling rack on a baking sheet. Light spray both sides of the tortillas with nonstick spray; lay them in a single layer on the cooling rack and bake, flipping once, for 12-16 minutes, until browned and crisp. Break into bite-sizes pieces.
2. In a medium bowl, beat the eggs, ¼ teaspoon salt, and green chiles with a whisk until large bubbles start to form around the edges of the bowl.
3. In a large nonstick skillet, heat the oil over medium heat. Add the onions and a pinch of salt; sauté, stirring occasionally, until just browned around the edges, 5-8 minutes. Pour in the egg mixture and cook without stirring for about a minute, then drag a spatula through the eggs a few times to lightly stir them. Let the eggs set for approximately 30 seconds, then stir again. Add the tortilla pieces, beans, and cheese. Cook and stir the eggs until set. Serve immediately, topping each portion with salsa and cilantro.