Sunny's Migas

Ingredients:

Name	Portion Size
Egg Mix	6 oz
Chorizo	3 oz
Tomatoes, diced	2 oz
White Onion, sliced	2 oz
Jalapeños, minced	1 oz
Shredded Cheese	2 oz
Queso Fresco	1 oz
Tortilla Strips	4 oz
Corn Tortillas	2
Salsa	2 oz
Sour Cream	2 oz
Cilantro	Garnish

Quality Tip

Corn tortillas must be served warm.

Food Safety Tip

Eggs must be kept refrigerated!

Profit Tip

Use accurate par and prep counts to make sure you prep the right amount of chicken.

Cooking Instructions:

Place tortillas on a 350 degree section of the grill for 30 seconds then flip. Place chorizo, onions and peppers on an oiled 350 degree section of the flat top grill. Once fillings are heated, ladle out 6 oz of egg mix onto a clean, lightly oiled 300 degree section of the flat top grill. Scramble immediately, moving your spatula rapidly to fluff the eggs. Mix in onions and peppers. Once the egg is 3/4 way cooked, add 2 oz diced tomatoes and 4 oz tortilla strips and fold them in to the scramble Top with 3 oz shredded cheese and cover with a basting lid to melt, about 15 seconds. Transfer to the side of a large plate and sprinkle the top with cilantro.

Plating Instructions:

Serve with warm tortillas wrapped in foil, salsa and sour cream.