TEX-MEX QUINOA MIGAS BREAKFAST BOWL

BRICKMAN'S

This recipe combines classic Tex-Mex flavors of traditional migas recipes with the protein and heartiness of quinoa for a deliciously satisfying breakfast bowl.



Ingredients:

- Tex-Mex Quinoa #399679
- Scrambled Eggs
- Chopped Garlic
- Diced Jalapeño
- Diced Onion
- Diced Red Pepper

Instructions:

1. In a large mixing bowl, mix and scramble the eggs, peppers, garlic, and onions.

Diced Green Pepper

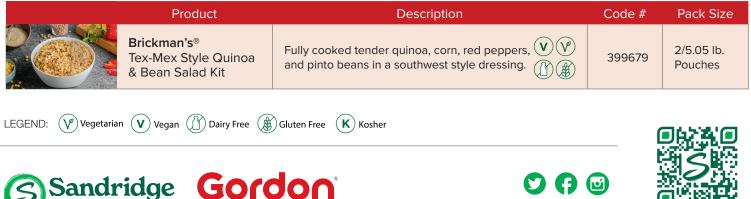
Chihuahua Cheese

Parsley

Fresh Cilantro & Fresh

Crushed Corn Tortilla Chips

- 2. Pour into a large skillet and heat and gently fold until eggs are light and fluffy.
- 3. In a separate skillet on low heat, cook the Tex-Mex Quinoa until warm.
- 4. To assemble, lay the warm Tex-Mex Quinoa base and top with the scrambled egg mixture.
- 5. Top with cheese and crushed corn tortillas and serve. May also top with salsa and/or hot sauce.









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