

DORITOS® Nacho Cheese Migas

Ingredients

- 4 cups, divided DORITOS® Nacho Cheese Flavored Tortilla Chips
- 2 tbsp butter
- 1 jalapeño pepper, seeded and diced
- 1 small onion, diced
- 1 clove garlic, minced
- 8 eggs, beaten
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 cup shredded Monterey Jack cheese
- 2 plum tomatoes, diced
- 1 avocado, peeled, halved, pitted and diced
- 2 tbsp finely chopped fresh cilantro
- Lime wedges, for serving

How to make it

1. In food processor, pulse 1 cup DORITOS® Nacho Cheese Flavored Tortilla Chips until finely ground. Set aside.
2. In large nonstick skillet set over medium heat, melt butter. Cook jalapeño, onion and garlic, stirring occasionally, for 3 to 5 minutes or until tender.
3. Pour in eggs and season with salt and pepper. Cook, stirring frequently, for 2 to 3 minutes or until soft curds just start to form. Crush remaining DORITOS® by hand and stir into eggs mixture. Cook, stirring frequently, for 1 to 2 minutes or until eggs are almost set. Fold in Monterey Jack and tomatoes. Cook, stirring occasionally, for 1 to 2 minutes or until cheese has melted and tomatoes are warmed through.
4. Sprinkle migas with reserved ground DORITOS®. Garnish with avocado and



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	4

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips

cilantro. Serve with lime wedges.