

GUASTELLO'S VILLAGE MARKET

Fast Mexican Egg & Potato Breakfast Skillet

Serves 4

Ingredients

1 tbsp. olive oil
2 cups frozen potatoes O'Brien
4 eggs
1/4 cup milk OR water
1/4 tsp. salt
Pepper, as desired
1/2 cup shredded Mexican cheese blend (2 oz.)
1/4 cup salsa
1/4 cup crumbled tortilla chips
1 tbsp. chopped fresh cilantro, OPTIONAL

DIRECTIONS:

HEAT oil in large nonstick skillet over medium-high heat until hot. ADD potatoes; cook, covered, stirring occasionally, until golden, about 8 minutes.

Meanwhile BEAT eggs, milk, salt and pepper in medium bowl until blended.

REDUCE heat to medium. POUR eggs over potatoes in skillet. As eggs begin to set, GENTLY PULL the eggs across the pan with an inverted turner. CONTINUE cooking until eggs are thickened and no visible liquid egg remains. Do not stir constantly.

SPRINKLE with cheese. REMOVE from heat; cover pan. LET STAND until cheese is melted, 2 to 3 minutes. TOP with salsa, chips and cilantro, if desired.

Credit: incredibleegg.org