

Breakfast Tacos with Sour Cream Scrambled Eggs

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Ingredients

- 2 bell peppers cut into long thin slices; I like using one red and one green
- 1 onion; thinly sliced
- 1 teaspoon or so of taco seasoning; homemade recipe on www.fromscratchwithmaria.com
- 4-6 corn tortillas
- shredded cheese
- salsa
- hot sauce
- freshly chopped cilantro
- 4-5 eggs
- about 1/8 cup sour cream, room temperature



Instructions

1. *Place about 1-2 tablespoons in a large skillet over medium heat, and add in the peppers and onions; cook on medium/low heat until the veggies are softened
2. *Sprinkle the taco seasoning over the veggies, and stir; add in a small splash of room temperature water, and cook a bit longer, stirring consistently
3. *In a small skillet over low heat, melt 2 tablespoons of butter, and add in the eggs
4. *Use a rubber spatula to continuously stir the eggs around, breaking the yolks, and stirring everything together
5. *Continue to stir until the eggs start to cook, and come together
6. *When the eggs are close to being done, add in the sour cream, and mix it well into the eggs
7. *Remove the eggs from the heat before completely cooked, since they will continue to cook
8. *Place the corn tortilla on a baking sheet lined with aluminum foil
9. *Sprinkle some cheese onto the tortillas, and place under a broiler to allow the cheese to melt, being careful it doesn't burn (this helps to prevent the corn tortilla from breaking)
10. *Once melted, remove, and add the veggies and scramble eggs on top of the tortilla
11. *Top with a little salt, salsa, hot sauce, and freshly chopped cilantro
12. **Note** You can add bacon to these, I have done that before, and it is really good, but does tend to overpower the the flavors. It is a good option if you are looking to add meat to the meal though!

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/breakfast-tacos-sour-cream-scrambled-eggs/>