

Salt and Serenity

Crispy Cheese Breakfast Tacos

Serves 4

4 ounces cheddar or pepper-jack cheese

8 small corn or flour tortillas

8 eggs

2 Tablespoons unsalted butter

1 teaspoon Kosher salt

¼ teaspoon freshly ground black pepper

To serve with tortillas:

Sliced or diced avocado

Lime wedges

Sour cream

Fresh or pickled jalapenos

Salsa

Chopped cilantro

1. Preheat oven to 375°F. Shred cheese on large holes of a box grater. Line two baking sheet with parchment paper. Divide cheese into 8 equal portions and spread each mound into a 5 x 2 inch rectangle, 4 on each sheet. Make sure to leave space between the cheese rectangles, as you will be partially covering them with the tacos later on.
2. Bake for 3 minutes, until the cheese starts to melt. Fill a medium sized bowl with water and set aside. Remove baking sheets from oven. Quickly dip each tortilla into the bowl of water and place one tortilla on top of each cheese rectangle, making sure that only half the cheese mound is covered.
3. Return baking sheets to oven and bake for a further 6-8 minutes, until cheese is bubbling and lightly browned. Remove from oven and let cool completely.
4. Whisk eggs very well. Mix in salt and pepper. Heat a 12-inch non-stick skillet over medium heat. Add 2 tablespoons butter to pan and let melt. Add eggs and gently cook, stirring until almost set. They will continue to cook once you remove them from the heat.
5. Once tortillas have cooled, lift them off the baking sheet and fill with eggs and all the fixings. Fold and eat.

