



QUICK & CHEESY SCRAMBLED EGG MIGAS TACOS

with Pico de Gallo & Tortilla Chips

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1.5 oz | 3 oz
Blue Corn Tortilla
Chips
Contains: Sesame



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk



2 | 4
Eggs
Contains: Eggs



1 TBSP | 1 TBSP
Mexican Spice
Blend



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



6 | 12
Flour Tortillas
Contains: Soy, Wheat



4 oz | 8 oz
Pico de Gallo



2 tsp | 4 tsp
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

MIGAS

Meaning "crumbs," *migas* refers to the savory
flavor of crisp tortilla chips.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 660



CHARRED, I'M SURE

If you have a few extra minutes, char your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed flavor.

BUST OUT

- Medium bowl
- Paper towels
- Whisk
- Slotted spoon
- Plastic wrap
- Kosher salt
- Black pepper

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*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Using your hands, gently crush **tortilla chips** in bag.



3 WARM TORTILLAS & ASSEMBLE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Evenly fill tortillas with **remaining Mexican cheese blend**; using a slotted spoon, fill with **cheesy scrambled eggs**. Top with **crushed tortilla chips** and **pico de gallo** (**draining first**).



2 COOK EGGS

- In a medium microwave-safe bowl, whisk together **one packet of sour cream** and **1 tsp water** (**2 tsp for 4 servings**). Add **eggs***, **scallion whites**, **half the Mexican Spice Blend** (**all for 4**), and a **pinch of salt and pepper**; whisk until thoroughly combined.
- Cover with plastic wrap; microwave, stirring halfway through, until eggs are puffed and cooked through, 1-2 minutes. **TIP: Check eggs after 1 minute, then continue microwaving in 30-second intervals until done.**
- Stir in **half the Mexican cheese blend** (**you'll use the rest in the next step**) until eggs are lightly scrambled and cheese is fully incorporated.



4 SERVE

- Divide **tacos** between plates. Sprinkle with **scallion greens** and dollop with **remaining sour cream**. Drizzle with as much **hot sauce** as you like. Serve.