



cheverly community market

MEXICAN SCRAMBLED EGGS WITH TORTILLAS AND SMOKED CHEESE

from *Fields of Greens* by Anne Somerville, Bantam Books, 1993

Serves 2 to 3

1 tablespoon light olive oil or vegetable oil

½ bell pepper

1 jalapeno chili, seeded and thinly sliced

Salt and cayenne pepper

1 or 2 corn tortillas, cut in wedges

1 scallion, both white and green parts thinly sliced on a diagonal

6 eggs beaten

1 ounce smoked cheese, grated, about ½ cup

2 tablespoons chopped cilantro

Heat the oil in a medium sized skillet and add the peppers, jalapeno, ¼ teaspoons salt, and a few pinches of cayenne; sauté over medium heat for 4 or 5 minutes. Add the tortilla pieces and the scallions and sauté for 1 minute. Season the eggs with a 1/8 teaspoon salt and few pinches of cayenne; pour them into the pan. Scramble the eggs over medium heat, stirring as needed to keep the eggs from sticking. Add the cheese and cilantro for the last moments of cooking and season with salt if necessary.

Serve with Salsa.