

Mexican Scrambled Eggs



These scrambled eggs are sure to impress your *familia* or whoever is lucky enough to have you cook this for them.

Ingredients

4 corn tortillas



2 tablespoons butter or lard



4 eggs



¼ cup cream



1 onion



½ teaspoon sea salt



½ red bell pepper, seeds removed



½ teaspoon ground cumin



Tools

pizza cutter (optional)



wire whisk



wooden spoon



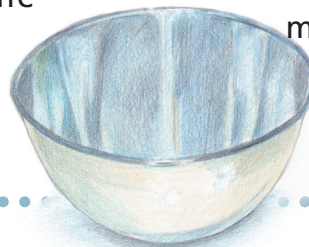
serrated knife



large fry pan



mixing bowl

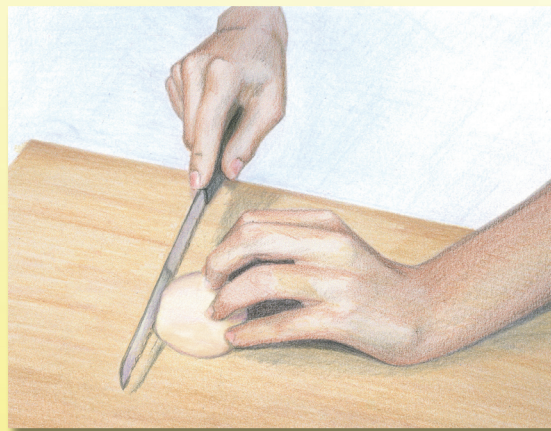


cutting board



Know Your Knives

Did you know a sharp knife is safer than a dull one? Knives with a jagged edge are called serrated and are the best knife for you to use, since they are less likely to slip and do not need to be sharpened. Ask an adult to show you how to use a knife correctly and never use a knife unless an adult is with you. Always cut slowly and keep your fingers away from the blade.



1. Use a pizza cutter or knife to slice the tortillas into thin strips.
2. Melt the butter in a large fry pan over medium heat.
3. Add the tortilla strips and cook until crispy. Stir with a wooden spoon.
4. Chop the onion and bell pepper on a cutting board.
5. Add the onion and bell pepper to the pan and cook until the onion is translucent. *Translucent means you can see through it.*
6. Crack the eggs into a mixing bowl.
7. Add the cream, salt and cumin to the bowl and beat together with a wire whisk.
8. Pour the egg mixture into the pan.
9. Stir the mixture while it is cooking. Cook until the eggs are no longer soupy.

Want to make it even more festive?

Serve with avocado slices, salsa (page 135), sour cream or refried beans (page 158).

Delicioso! Don't forget to wear your sombrero!

