



# Breakfast Tacos

## directions

1. After you brown the sausage, wipe out the skillet and place over hi heat. One by one brown the tortillas in the very hot skillet until you have brown spots all over each one. Remove and immediately fold each tortilla in half and cover with a kitchen towel to keep warm. Repeat with all tortillas.
2. Whisk eggs together and melt butter in non-stick skillet. Soft scramble eggs, sprinkling shredded cheddar over eggs half way through cooking. Continue cooking until cheese is melted. Season with salt and pepper. Sprinkle half the diced jalapeños over eggs and fold in.
3. To build tacos – fill each warm tortilla with a generous portion of cheese eggs and add 2 browned sausage links.

4 servings	20 min prep time	10 min cook time
<b>ingredients</b>  <i>8 Swaggerty's Farm Sausage Links, browned and drained on paper towels</i>  <i>4 corn tortillas</i>  <i>1 Tbsp. butter or veg oil</i>  <i>4 large eggs</i>  <i>1 cup shredded medium or sharp cheddar cheese</i>  <i>Salt and pepper to taste</i>  <i>1-2 jalapeños diced</i>  <i>3 roma tomatoes diced</i>  <i>Cojita, or feta cheese, crumbled</i>  <i>Lime wedges and Fresh cilantro</i>		

## To Serve

Serve topped with diced tomatoes, additional jalapeños, crumbled cojita cheese, wedges of lime and cilantro. Serves 4 (can double for 8, etc.)

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