

Scrambled eggs with Tortilla - Huevos con tortillas



This is a very simple but filling recipe, great for a light lunch when you have a glut of eggs! Serve with some refried beans on the side if you're hungry. We used our own Smoky chilli blend for this recipe, but you can use whatever Mexican spices you have to hand. **serves 2**

- 4 eggs, beaten
 - half a small onion, or 4 spring onions, chopped
 - 2 medium tomatoes, finely diced
 - 1 tsp mexican spice - see above
 - 1 tbsp oil
 - 2 handfuls corn chips, slightly broken
1. Heat the oil in a frying pan and gently saute the onion and tomato with the spices until soft. Remove from the pan.
 2. Add the eggs to the pan and scramble until not quite cooked.
 3. Return the tomato/onion mix to the pan, together with the tortilla chips, and stir for a couple more minutes until everything is warmed through. Season to taste and serve!