



Migas—Mexican-style Breakfast

Chef: Sue Torres

This gorgeous and tasty rendition of a traditional Mexican breakfast is perfect for breakfast—or brunch! Non meat-eaters can certainly enjoy this dish without the chorizo.

Serves 4 to 6

Tomato Coulis:

- 2 1/2 cups rough-chopped, plum or best-available tomatoes
- 1/2 cup rough-chopped white or Spanish onion (white is most frequently used in Mexico)
- 1 tablespoon rough-chopped garlic
- 2 chipotles en adobo (available in cans, in Latin markets and large grocery stores)
- 1 tablespoon salt
- 1 pinch pepper

- 2 links Mexican or Spanish chorizo, removed from casing, diced or coarsely chopped
- 4 tablespoons oil (Sue uses 25% olive oil, and 75% corn)
- 8 eggs, lightly beaten
- 20 corn tortilla chips, preferably homemade
- Fresh cilantro for garnish

First make the tomato coulis: Place some of the tomato into a blender, and pulse to create a liquidy base. Add the remaining tomato, onion, garlic, chipotles, salt and pepper. Blend until puréed. Set aside until the rest of the meal is ready (or can prep ahead and simply heat the coulis, as described, just before serving).

Next cook the chorizo: Heat a medium-size stainless steel saucepan over medium-high heat. Add two tablespoons of oil. Then add the chorizo, and cook, stirring frequently, until the chorizo is golden and cooked through, about 10 minutes. Add the eggs, and after a minute, add the corn chips. Use a wooden spoon to crush the chips as you stir to cook the eggs. Cook for about five minutes, or until cooked through. Remove from heat.

Heat a medium-size stainless steel sauce pan over a medium high flame. Add 2 tablespoons oil. Then add the coulis to “sear” the sauce and bring out the flavors. Stirring frequently, cook until heated through, about five minutes (can be more if chilled).

Set four plates up for serving, and ladle about two ounces of the coulis into each plate. Top with the egg mixture, and a sprinkle of cilantro. Serve immediately.