

TEX-MEX QUINOA MIGAS BREAKFAST BOWL

BRICKMAN'S

This recipe combines classic Tex-Mex flavors of traditional migas recipes with the protein and heartiness of quinoa for a deliciously satisfying breakfast bowl.








Ingredients:

- Tex-Mex Quinoa #399679
- Scrambled Eggs
- Chopped Garlic
- Diced Jalapeño
- Diced Onion
- Diced Red Pepper
- Diced Green Pepper
- Crushed Corn Tortilla Chips
- Chihuahua Cheese
- Fresh Cilantro & Fresh Parsley

Instructions:

1. In a large mixing bowl, mix and scramble the eggs, peppers, garlic, and onions.
2. Pour into a large skillet and heat and gently fold until eggs are light and fluffy.
3. In a separate skillet on low heat, cook the Tex-Mex Quinoa until warm.
4. To assemble, lay the warm Tex-Mex Quinoa base and top with the scrambled egg mixture.
5. Top with cheese and crushed corn tortillas and serve. May also top with salsa and/or hot sauce.

Product	Description	Code #	Pack Size
 Brickman's® Tex-Mex Style Quinoa & Bean Salad Kit	Fully cooked tender quinoa, corn, red peppers, and pinto beans in a southwest style dressing.    	399679	2/5.05 lb. Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher

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