

TEX-MEX QUINOA MIGAS BREAKFAST BOWL



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
- 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 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 and/or hot sauce.

| Product | Description | Code # | Pack Size |
|---|--|---------|--|
|  <p>Tex-Mex Style Quinoa & Bean Salad Kit</p> | <p>This vibrant kit packs fully cooked quinoa, tender pinto beans, and crunchy red bell peppers in a zesty Tex-Mex dressing. Simply heat and eat for a flavorful, plant-powered punch in minutes.</p> <div>     </div> | 0893862 | <p>3/2 lb. Pouches of Quinoa</p> <p>3/3.05 lb. Pouches of Dressing</p> |

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian