Migas

Try this true mexican dish for the weekend when company comes over. Add the folowing sides for a nice brunch: fat free canned refried beans with a little ground cumin added for extra flavor, avocado slices on lettuce leaves, or a small lettuce and tomato salad.

4	corn tortillas
	olive oil spray
1/2 cup	onions
1/2 cup	red or green bell peppers
1 tablespoon	olive oil
4	eggs
1 cup	egg substitute
2 tablespoons	skim milk
1 cup	low fat cheddar cheese
	salt and pepper to taste
1/2 cup	salsa

Preheat the oven to 350 degrees F. Cut the tortillas into thin strips and spray with olive oil spray. Place in a single layer in a shallow pan and bake for 10 minutes. Set aside. In a large ovenproof skillet saute onion and bell pepper in olive oil. Mix eggs, egg substitute and milk together in a bowl; add to vegetables and cook over medium heat until eggs are done. Add the corn tortilla strips and mix everything together in the skillet. Top with shredded cheese. Place skillet under the broiler and broil until cheese melts. Top with salsa and serve.

Servings: 4

Nutrition Facts

Serving size: 1 serving	Amount Day Coming	
Percent daily values based on a 2000 calorie diet.	Amount Per Serving Calories	282.68
Nutrition information calculated from recipe ingredients.	Calories From Fat (44%)	123.13
The following ingredients were not linked to the ingredient		% Daily Value
database and were not included in the nutrition information: olive oil spray salt and pepper to taste	Total Fat 13.87g	21%
	Saturated Fat 4.01g	20%
	Cholesterol 252.05mg	84%
	Sodium 572.25mg	24%
	Potassium 515.01mg	15%
	Carbohydrates 15.42g	5%
	Dietary Fiber 2.37g	9%
	Sugar 4.18g	
	Sugar Alcohols 0.00g	
	Net Carbohydrates 13.05g	
	Protein 23.91g	48%

Ingredient Links

In order to calculate nutrition information for a recipe using its ingredients the recipe ingredients need to be linked to the ingredients in the ingredient database. The table below shows how the recipe ingredients are currently linked.

Recipe Ingredient	Linked To
4 corn tortillas	4 x 1 enchilada of Tortillas, ready-to-bake or -fry, corn
olive oil spray	Not linked
1/2 cup onions	0.50 x 1 cup, chopped of Onions, raw
1/2 cup red or green bell peppers	0.50 x 1 cup, chopped of Peppers, sweet, red, raw
1 tablespoon olive oil	1 x 1 tablespoon of Oil, olive, salad or cooking
4 eggs	4 x 1 extra large of Egg, whole, raw, fresh
1 cup egg substitute	1 x 1 cup of Egg substitute, liquid
2 tablespoons skim milk	2 x 1 tablespoon of Milk, nonfat, fluid, with added vitamin A (fat free or skim)
1 cup low fat cheddar cheese	1 x 1 cup, shredded of Cheese, low fat, cheddar or colby
salt and pepper to taste	Not linked
1/2 cup salsa	0.50 x 1 cup of Sauce, ready-to-serve, salsa

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