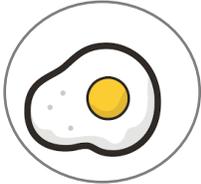


Tortilla Baked Eggs

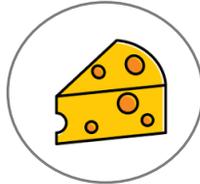
Ingredients



Eggs



Tomatoes



Cheese



Tortillas



Oil

Instructions

Prep:

Prep Time: 5 minutes

Ingredients:

- 2-4 eggs
- ½ cup tomatoes, diced
- ¼ cup cheese, shredded
- 1 tortilla
- ½ tablespoon olive oil
- Your choice of vegetables

Optional:

- Can use flour or corn tortillas.
- Use as many or as little eggs as you would like.
- Use your choice of vegetables, my favorite vegetables to use for this recipe are spinach, onions, and bell peppers.
- Add fresh herbs such as cilantro, parsley, and green onion.

Cook:

Cook Time: 25 minutes

1. Preheat oven to 350°F. Get a round, oven safe dish and brush with oil. Press the tortilla down into the dish so that the edges of the tortilla are folded up the sides.
2. Roughly chop up the vegetables and add it to the bottom of the tortilla. Crack the eggs into the tortilla on top of the vegetables. Add a pinch of salt and pepper.
3. Dice the tomatoes and sprinkle them over the eggs. Top with shredded cheese.
4. Bake the egg filled tortilla in the oven for 20-25 minutes, or until the eggs are cooked to your liking. Baking time may vary depending on the size of your tortilla and the number of eggs used.
5. Remove the tortilla from the oven and slide them out of the dish.
6. Serve and Enjoy!

Cooking Notes:

- You can use any size oven-safe round dish and any size tortilla. If you don't have a larger round dish, try using a muffin baking dish and making mini versions of this recipe. You can make smaller tortillas to fit the muffin baking dish by using a round cookie cutter or a round glass drinking cup to cut out the shape of the tortilla.

