

# Community Cookbook

## Daniel's Tortilla Herb Scramble

Submitted by Carmen Guzman

### Ingredients:

1 Tablespoon butter  
1 Tablespoon Olive Oil  
6-8 medium-large eggs  
5 medium corn tortillas  
1/2 teaspoon of dried basil  
1/2 teaspoon ground cumin  
1/2 teaspoon dried marjoram  
1/2 teaspoon dried oregano  
1/2 teaspoon dried thyme  
1/2 teaspoon lemon pepper  
Salt and Pepper to taste

### Directions:

In a large skillet (medium heat) heat butter and when melted, add the olive oil.

Tear or cut tortillas into bite size pieces, add to skillet and cook for approximately 3-5 minutes.

Add eggs to skillet and scramble, then add herbs and spices stirring occasionally until eggs reach desired doneness and tortillas are crispy and golden.

Optional: serve with chile toppings; green sauce, pico de gallo, salsa fresca or choice of bottled hot sauce.

Enjoy!

