



Globally Inspired Flavor Solutions®

Filled with sambal scrambled eggs, these tacos are a tasty way to start the day.

Sambal Breakfast Tacos

Yield: 4 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (Per 2 tacos)
Eggs	8	Calories 560
SupHerb Farms Fusions® Sambal, divided	1/2 cup	Fat 38g
Each salt and pepper	1/2 tsp	Cholesterol 430mg
Butter	1/4 cup	Sodium 1090mg
Shredded Cheddar cheese	1 cup	Carbohydrate 33g
Green onions, sliced	4	Fiber 5g
Corn tortillas, lightly charred	8	Sugars 1g
Avocado, halved, pitted, peeled and sliced	1	Protein 25g
Fresh cilantro leaves	1/4 cup	DIETARY STATEMENTS Vegetarian, Gluten Free, Nut Free.

PREPARATION

1. Whisk together eggs, 1/4 cup sambal, salt and pepper until blended.
2. Melt butter in large skillet set over medium heat. Pour in egg mixture. Cook, stirring frequently, for 3 to 5 minutes or until eggs are starting to set and a few soft curds have formed.
3. Sprinkle with cheese and green onions. Cook, stirring eggs, for 1 to 2 minutes or until eggs are set and curds have formed.

TO SERVE

Assemble scrambled eggs in tortillas with avocado, remaining sambal and cilantro.

TIPS

Add crispy chopped bacon or sautéed chorizo to breakfast tacos if desired.