

## **Food Truck Lab # 2 - Tuesday 1/14/2020**

### **MEXICAN-STYLE SCRAMBLED EGGS**

#### **Ingredients**

- 4 eggs (1 egg per person in your group)
- ½ cup of pico de gallo
- ¼ cup of shredded mexican cheese
- ½ teaspoon (tsp) sea salt
- ¼ teaspoon (tsp) pepper
- 1 Tablespoon (Tbsp) vegetable oil
- ½ avocado

#### **Directions (Head and Sous Chef work together to complete)**

1. Break open eggs and place egg whites & yolks in bowl
2. Add in pico de gallo, cheese, salt and pepper
3. Whisk all together in bowl
4. Heat skillet and add 1 vegetable oil, now add the whisked egg/pico, cheese and salt/pepper to the skillet
5. Stir around the mixture in the skillet until mixture is cooked thoroughly
6. Place into plates
7. Garnish with 1 Tbsp of avocado
8. Serve

Yield: Serves 4