

## **Breakfast Nachos**

By Julia Turshen

6 servings

### **Ingredients**

2 large tomatoes, finely diced

1 avocado, peeled, pitted, and finely diced

3 tablespoons minced red, yellow, or white onion

1 large handful fresh cilantro, finely chopped (a little stem is fine)

3 tablespoons sliced pickled jalapeños (or 1 whole pickled jalapeño), finely chopped

2 tablespoons fresh lime juice

Kosher salt

6 large eggs

1 tablespoon unsalted butter

6 ounces [170 g] tortilla chips (about 6 cups)

1 cup [110 g] coarsely grated sharp cheddar cheese

1 cup [110 g] coarsely grated Monterey Jack cheese

½ cup [120 g] sour cream

### **Step 1**

Position your oven rack 6 inches [15 cm] from the broiling element and turn the broiler to high.

### **Step 2**

Place the tomatoes, avocado, onion, cilantro, pickled jalapeños, and lime juice in a large bowl and season with ½ teaspoon kosher salt. Mix gently to combine and season to taste with more salt if needed. Let the mixture sit while you prepare the nachos.

### **Step 3**

Place the eggs and ½ teaspoon salt in a small bowl and whisk well to combine. Place the butter in a medium nonstick skillet over medium heat. Once it melts, add the beaten eggs and cook, stirring, until the eggs are just set, about 2 minutes. Turn off the heat and reserve the mixture.

### **Step 4**

Lay the chips in an even layer on a sheet pan and sprinkle evenly with half of the cheddar cheese and half of the Monterey Jack cheese. Evenly divide the scrambled eggs on top of the cheese layer and then evenly sprinkle the rest of the cheese on top of the eggs.

### **Step 5**

Broil until the cheese is melted, about 2 minutes (but keep an eye on the nachos as broilers vary and yours might take a little less or a little more time).

### **Step 6**

Top the nachos with the tomato mixture and dollop the sour cream on top. Serve immediately.