

BBQ Breakfast Tacos



Ingredients

3 large ripe tomatoes, roughly chopped	8 eggs
1/2 red onion, finely chopped	1 1/2 cups grated cheddar cheese
1/2 bunch fresh coriander	2 tbsp butter
1 large potato, peeled and cut into 5mm cubes	6 large soft tortilla
6 rashers bacon	Salt and pepper to taste

Directions

Step 1 – Mix together the chopped tomato, onion and about half of the coriander which has been finely chopped. Season with salt and pepper and set aside.

Step 2 – Preheat the BBQ to medium – high heat (200° to 220°C). Ensure the grills are clean and ready for direct cooking.

Step 3 – Heat the butter in a BBQ safe frying pan over direct heat, add the potato cubes and sauté for around 5-7 minutes or until they are beginning to soften and brown. Remove from the pan and set aside.

Step 4 – Fry the bacon in the pan until cooked to your liking and set aside to keep warm.

Step 5 – Whisk the eggs lightly then fold in around 1/2 cup of the grated cheese, season with salt and pepper then cook in the pan, stirring regularly, until scrambled to your liking, then set aside to keep warm.

Step 6 – Warm the tortillas directly on the grill for around 10 seconds each side. To assemble, layer the bacon and egg into a tortilla then top with the potato, remaining cheese, tomato mixture and garnish with coarsely chopped fresh coriander.

