



Anytime Tacos

Featured Greenhouse Ingredient: Tomatillos



6-8 tacos



15 minutes to prep
20 minutes to cook



Being a taco connoisseur is simple because practically any ingredient can be transformed into a delicious taco. Some of my favorites include Salmon Tacos, Potato Tacos, and Scrambled Egg Tacos (which are featured here). The possibilities for toppings are endless, but my absolute favorite time of year is when fresh tomatillos are in season and homemade Tomatillo Salsa is on the menu. There's nothing quite like the zesty kick that Tomatillo Salsa adds to any taco. So, don't limit yourself to Taco Tuesdays—these tacos are perfect for any day and any meal. And remember, Tomatillo Salsa is a must!

INGREDIENTS

8 eggs
8 small almond flour or corn tortillas
1/2 cup Mexican blend cheese (optional)
1 can black beans - drained
1/4 teaspoon salt
freshly cracked black pepper
high heat olive oil spray
cilantro (optional)

SALSA VERDE

4-5 tomatillos
4-5 small black beauty tomatoes
1 heirloom tomato (medium size)
1/2 onion
1 garlic clove
1 jalapeño (or serrano)
10-12 sprigs cilantro
lemon or lime squeeze

NOTES

All of our recipes are sugar-free and gluten free!

*sourced from the Greenhouse Garden



DIRECTIONS



1. Start by husking and de-stemming the tomatillos.
2. Wash all salsa ingredients.
3. Dice all salsa ingredients.
4. Add the diced tomatillos to a food processor or blender along with the remaining Salsa Verde ingredients—all tomatoes, 1/2 small onion, 1 rinsed and de-stemmed jalapeño, 1 peeled garlic clove, 10-12 sprigs rinsed cilantro—and twist off and discard the bottom, thicker part of the cilantro stems but use the upper stems that hold the leaves together. You can always start with 1/2 or 1/4 of the jalapeno if you want a milder batch. After taste testing, simply add additional slivers of jalapeno if you want to increase the heat.
5. Open the can of black beans (or beans of your choice), put in a pot and heat on low, stirring occasionally.
6. Crack and whisk 8 eggs in a mixing bowl. Add the eggs to the skillet along with 1/4 teaspoon salt and some freshly cracked black pepper.
7. Stir the eggs regularly until fully cooked and then set them aside in a bowl.
8. Warm up the almond flour tortillas one at a time in a skillet over medium heat with a light spray of high heat olive oil. This is a perfect time to add cheese and melt it if desired. Cook until there are light brown spots forming on the underside of the tortillas.
9. Once the tortillas are warm you can load them up with the egg mixture, beans, Salsa Verde, and freshly chopped cilantro (optional). Serve immediately.
10. For large groups, be sure to put all the finished ingredients in separate bowls on the table so that your friends and family can build their own tacos to their liking. This is an easy and zesty meal for a simple once per week breakfast, lunch, or dinner.

Pasarlo bien!