

Huevos Domingos

3 tablespoons Butter
4 tablespoons onion, minced
2 medium-sized tomatoes, peeled
and cubed
12 Tortillas, cut into 1/8 wedges
6 Eggs, well beaten
¼ cup parmesan or romano cheese
Freshly chopped Parsley
Salt and freshly ground Pepper, to taste

Melt the butter in a heavy skillet. Add the onion and tomato cubes and sauté until the onion is very soft. Add the tortillas and brown them slightly. Add the eggs and cook, stirring as you would scrambled eggs. When eggs are done to taste, salt and pepper them and top them with the cheese and small amount of chopped parsley. Serve piping hot.