



Texas Toast Breakfast Tacos

Ingredients Needed for Texas Toast Breakfast Tacos

- 3 slices of Aunt Millie's Texas Toast Bread
- 3 large eggs
- 3 slices of cheddar cheese
- 3 tablespoons unsalted butter
- 3 tablespoons milk
- 1 red pepper, finely diced
- 1 bunch of chives, diced
- bacon or sausage, your preference
- salt and pepper to taste



Directions | Yield: 3 servings of Texas Toast Breakfast Tacos

1. Butter both sides of the Texas toast and toast in a skillet over medium-high heat until golden brown on both sides. Once toasted, lightly score a line down the middle to make folding easier.
2. In the same skillet, cook bacon or sausage to your preferred doneness.
3. In a small bowl, whisk together the eggs, milk, and a pinch of salt and pepper. Using the same skillet, scramble the eggs over medium-low heat until they reach your desired consistency.
4. On one slice of toast, layer the cheese, bacon or sausage, and scrambled eggs. Top with red pepper and chives.
5. Fold the toast like a taco and enjoy your Texas Toast Breakfast Tacos!

