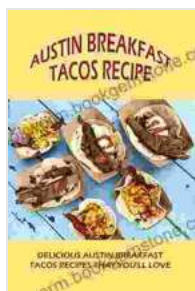


# 10 Mouthwatering Austin Breakfast Taco Recipes to Start Your Day Off Right

Austin, Texas is renowned for its vibrant and diverse culinary scene, and its breakfast tacos are no exception. These handheld delights offer an explosion of flavors, textures, and spices that are sure to tantalize your taste buds and make you crave more. If you're looking to recreate the authentic Austin breakfast taco experience in the comfort of your own home, look no further. We've compiled a collection of 10 mouthwatering breakfast taco recipes that capture the essence of this beloved Austin staple.



## Austin Breakfast Tacos Recipe: Delicious Austin Breakfast Tacos Recipes That You'll Love: Austin Breakfast Tacos Recipe For Every Occasion

by Daniel Black

★★★★☆ 4.7 out of 5

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## 1. Classic Migas Tacos



Migas, a traditional Mexican breakfast dish made with scrambled eggs, onions, peppers, and cheese, is a classic breakfast taco filling. These tacos are a great way to use up leftover tortillas and eggs, and they're packed with flavor and texture. Top them with your favorite salsa or hot sauce for an extra kick.

**Ingredients:**

- 12 corn tortillas
- 2 tablespoons butter or oil
- 1 medium onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 jalapeño pepper, seeded and minced (optional)
- 8 eggs, beaten
- 1/2 cup shredded cheddar cheese
- Salt and pepper to taste
- Salsa or hot sauce, for serving

### **Instructions:**

1. Heat the butter or oil in a large skillet over medium heat. Add the onion, bell peppers, and jalapeño (if using) and cook until softened, about 5 minutes.
2. Add the eggs to the skillet and cook, stirring frequently, until scrambled and cooked through.
3. Stir in the cheddar cheese, salt, and pepper. Cook for 1-2 minutes more, until the cheese is melted.
4. Heat the tortillas in a separate skillet or on a griddle until warm and pliable.
5. Fill each tortilla with the migas mixture and top with salsa or hot sauce.

## 2. Barbacoa Beef Tacos



Barbacoa is a slow-cooked beef dish that is often used as a filling for tacos. The beef is cooked until tender and flavorful, and it's complemented by a simple topping of onions, cilantro, and salsa. These tacos are perfect for a hearty and satisfying breakfast.

### **Ingredients:**

- 12 corn tortillas
- 2 pounds beef chuck roast
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup beef broth
- 1/2 cup chopped cilantro
- Salsa, for serving

### **Instructions:**

1. In a large Dutch oven or slow cooker, brown the beef chuck roast on all sides. Remove the beef from the pot and set aside.
2. Add the onion, garlic, chili powder, cumin, salt, and pepper to the pot. Cook over medium heat until the vegetables are softened, about 5 minutes.
3. Add the beef broth and the reserved beef chuck roast to the pot. Bring to a boil, then reduce heat and simmer for 2-3 hours, or until the beef is tender and cooked through.
4. Shred the beef and return it to the pot. Stir in the chopped cilantro.

5. Heat the tortillas in a separate skillet or on a griddle until warm and pliable.
6. Fill each tortilla with the barbacoa beef mixture and top with salsa.

### 3. Potato and Egg Breakfast Tacos



These potato and egg breakfast tacos are a simple but hearty option that are perfect for a quick and easy breakfast. The potatoes and eggs are cooked together with onions and peppers, and the tacos are topped with your favorite salsa or hot sauce.

### **Ingredients:**

- 12 corn tortillas
- 2 tablespoons butter or oil
- 1 pound potatoes, diced
- 1 medium onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 8 eggs, beaten
- Salt and pepper to taste
- Salsa or hot sauce, for serving

### **Instructions:**

1. Heat the butter or oil in a large skillet over medium heat. Add the potatoes, onion, bell peppers, and eggs. Cook, stirring frequently, until the potatoes are tender and the eggs are cooked through.
2. Season with salt and pepper to taste.
3. Heat the tortillas in a separate skillet or on a griddle until warm and pliable.



4. Fill each tortilla with the potato and egg mixture and top with salsa or hot sauce.

#### 4. Breakfast Tacos with Black Beans and Corn



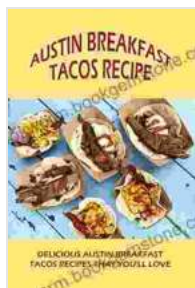
These breakfast tacos are a healthy and filling option that are packed with protein and fiber. The black beans and corn are cooked together with



onions and peppers, and the tacos are topped with eggs and cheese. These tacos are a great way to start your day off on the right foot.

## Ingredients:

- 12 corn tortillas
- 1 tablespoon olive oil
- 1 medium onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 can (15 ounces) black beans, rinsed and drained
- 1 cup frozen corn
- 8 eggs, beaten
- 1/2 cup shredded cheddar cheese
- Salt and pepper to taste
- Salsa or hot sauce,



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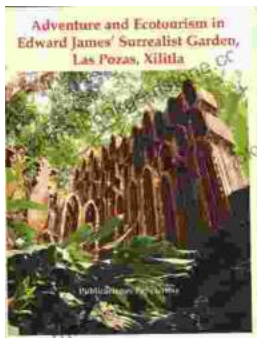
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