

# A taco twist to the breakfast burrito

By Susie Iventosch



Breakfast tacos

Photo Susie Iventosch

My son and I love to have breakfast for dinner on occasion, and this dish is one that lends itself well to that. It's also a great meal for a Sunday brunch gathering. Breakfast burritos are all the rage, so why not breakfast tacos? This recipe has tons of flexibility, in that you can cook your eggs any way you like them, or you can even use egg whites or egg beaters. Also, you can choose bacon, sausage or no meat at all and add the grated cheese of your choice. And, finally, whether you like corn or flour tortillas, either work just fine.

I prefer eggs scrambled, and then I add grated cheese, finely chopped poblano peppers and sautéed onions to the eggs before cooking them. As a final touch, fresh salsa made from poblano peppers, jalapeños, diced fresh tomatoes and cilantro gives a little zing.

Hash browns go well in or out

of the taco as do refried beans. Actually, this is not so much a recipe, as it is a fun idea. You can literally serve up a smorgasbord of options and let your guests create their own, as they roll through the serving line!

Susie can be reached at [suziventosch@gmail.com](mailto:suziventosch@gmail.com). This recipe can be found on our website: [www.lamorindaweekly.com](http://www.lamorindaweekly.com). If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.





## Bay Area Drainage, Inc.

### Have You Checked Your Crawlspace Lately?

- French Drains
- Underfloor Drains
- Downspout Systems
- Subdrain Systems
- Sump Pumps
- Retaining Walls
- Pavestone Driveway & Walkways

**A General Engineering Contractor  
Locally owned and Operated  
Contractor LIC # 762208**

**925•377•9209**

visit our website  
[www.bayareadrainage.com](http://www.bayareadrainage.com)



For 6 Servings (2 tacos per person)

**INGREDIENTS**

**Tacos**

- 12 taco-sized flour or corn tortillas
- 2-3 Tbsp. olive oil
- 12 eggs (or equivalent)
- 2 Tbsp. butter (for cooking eggs)
- 1 cup grated mixed Mexican cheese, divided
- 1 poblano pepper
- 1 onion, chopped and sautéed
- 12 strips bacon, cooked, or
- 12 breakfast sausages, cooked and sliced
- 1 recipe salsa (below)
- Fresh sprigs of cilantro for garnish

**Salsa**

- 1 poblano pepper, diced
- 1 jalapeño pepper, finely diced
- 6 tomatoes, coarsely chopped
- ½ bunch cilantro, leaves only, stems removed
- Salt and pepper, to taste
- Mix all and store in refrigerator until ready to use.

**DIRECTIONS**

Heat olive oil in pan and cook tortillas until heated through and beginning to brown, flip to other side. Fold in half and place on a baking sheet in a low-temperature oven, 200 F, until ready to serve. Meanwhile, cook bacon and/or sausage and keep warm in oven along with tortillas. When all of that is ready, start cooking the eggs with ¼ cup cheese, peppers and sautéed onions, and give the 5-minute warning to everyone. As soon as the eggs are cooked, place them in the serving line with the tortillas, breakfast meats, grated cheese and salsa and have everyone come and make their tacos exactly how they like them! Garnish with sprigs of cilantro.

You can find most of the recipes published in the Lamorinda Weekly on our website. Click Food tab.  
[www.lamorindaweekly.com/html2/food1.html](http://www.lamorindaweekly.com/html2/food1.html)

[www.Lamorindaweekly.com](http://www.Lamorindaweekly.com)  
Most Frequently Viewed Stories  
From Our Last Issue:



- From India to Lamorinda: One Sikh family's journey
  - Lafayette commissioners' mass resignation causes consternation for some
  - Pros and cons of the stormwater fee
  - Young Moraga artist launches home furnishings line with Anthropologie
  - AUHSD board revises policy banning interdistrict transfers, approves new calendar
  - Council meeting draws strong views against marijuana
  - MOFD firefighters share their passion for serving their hometowns
  - Lafayette has a new sheriff in town
  - Letters to the Editor
  - Lafayette crosses landowner allowed lot line revision
- If you wish to view any of the stories above go to [www.lamorindaweekly.com](http://www.lamorindaweekly.com) and click the link below the story.

## Orinda's Restaurant Tour a feast for the senses on May 1

By Sora O'Doherty



Photo provided

Perfect for hungry locals or for foodies who fancy jumping off BART for a leisurely ramble through Orinda's Crossroads District in and around Theatre Square, sampling food and wine while being musically entertained, the 2018 Restaurant Tour, Wine & Dine, will be held Tuesday, May 1 from 5:30 to 8:30 p.m. The popular annual event is organized by the Orinda Chamber of Commerce.

Patrons will check in at 51 Moraga Way, a shaded off-street area close to Peet's Coffee. On check in, each guest will receive a free glass of wine from Lamorinda

Winegrowers Association sponsored by PG&E. Appetizers will be provided at the check-in location by several local restaurants including Genuine Goodness. Entertainment will be provided by the Miramonte Jazz band at check-in, and another jazz group will perform near the fountain. Orinda Idol competitors will be singing across the street from Piccolo Napoli.

Patrons will receive tickets to sample food at 14 different restaurants just steps away. Participants include Casa Orinda, Fourth Bore, Cine Cuvee, Republic of Cake, and Taverna Pelligrini. Joining up this

year is Saffron Indian Restaurant and Bar, opening soon in the space formerly occupied by Magnolia. Saffron is a family-run business; the family had two restaurants on the East Coast before moving to Orinda.

If people want to support the Educational Foundation of Orinda, they can buy their tickets on the EFO website, and \$10 will go directly to the EFO. Tickets cost \$40, the same as last year, and can be purchased online at either [www.orindachamber.org](http://www.orindachamber.org) or [www.orindaefo.org](http://www.orindaefo.org).