TORTILLA SCRABBLE

1/2 stick butter (4 tablespoons)
1 medium yellow onion - peeled and diced
1 red bell pepper - diced
1 green bell pepper - diced
4 corn tortillas - cut into 1/2 inch strips
8 eggs - well beaten
2 oz. (about 1/2 cup) Monterey Jack cheese - grated
1 teaspoon salt
1/2 teaspoon pepper - about 10 grinds

1) In a cast iron Dutch oven, melt the butter over high heat. When it begins to foam, add the diced onion and sauté for one minute.

2) Add the diced red and green bell pepper and sauté for one minute.

3) Add the tortilla strips and sauté for five minutes, stirring occasionally, until tortilla strips are golden brown.

4) Add the eggs and turn the heat to low, stirring gently. Season with salt and pepper and cook until eggs are dry. Add the cheese, stirring just to mix.

5) Taste and adjust seasoning. Ready to serve!

Ideas for toppings:
- Cilantro
- Jalapeño
- Lime
- Sour cream
- Scallions
- Hot sauce