
Migas

By [Kia Damon](#)

Published June 6, 2024



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Total Time 30 minutes

Prep Time 10 minutes

Cook Time 20 minutes

Rating 4 ★★★★★ (192)

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INGREDIENTS

Yield: 4 servings

PREPARATION

Step 1

In a world full of breakfast scrambles, migas is a quick, flavorful dish that deserves to be in your rotation. Pieces of tortillas (leftovers are perfect here) are pan-fried then mixed with cheesy eggs studded with softened jalapeño, onion and fragrant garlic. Together they make a filling breakfast of pantry ingredients that goes from stove to table in about 30 minutes. If you like your jalapeños on the spicier side, keep some of the seeds in while dicing. Just be careful to keep your hands away from your eyes in the process. If you'd like to top your migas, cotija, onion and cilantro are all great candidates but you can also go the extra mile and add your salsa of preference. If you're in the mood for something smoky and blended, try a [salsa taquera](#). If you desire a salsa with a bit more freshness, try a [salsa fresca](#) — just be mindful of the amount of jalapeños in both.

1 tablespoon unsalted butter
2 tablespoons vegetable or
canola oil

6 (4-inch) corn tortillas

1 small yellow onion, diced
(about 1 cup)

1 jalapeño, seeded if desired,
and diced

2 garlic cloves, minced

½ tablespoon ground cumin

Salt and black pepper

6 large eggs

¼ cup whole milk

1 cup shredded cheese, such
as Mexican blend or Cheddar

Diced red onion, cotija,
cilantro and salsa, for serving
(optional)

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Heat butter and 1 tablespoon oil in a large skillet over medium-high. Tear the tortillas into 1-inch pieces and add them to the pan, fanning them out so they all touch the oil and butter. Fry, using a spatula to flip and shift the tortillas around, until crispy and browned, about 5 minutes.

Step 2

Move the tortillas to one side of the pan, add the remaining tablespoon oil and then the onion and jalapeño. Cook, stirring often, until the onion is translucent and the jalapeño is softened, about 4 minutes. Add the garlic and cook, stirring often, until softened, 2 minutes. Season with cumin, ½ teaspoon salt and 1 teaspoon pepper, and stir to combine with the tortillas, then turn the heat down to low.

Step 3

In a bowl, whisk together the eggs and milk. Follow with the shredded cheese, whisking to combine. Turn the heat up to medium-low and slowly pour the egg mixture into the pan, using a spatula to move the eggs around as they begin to cook. Continue to softly scramble the eggs, incorporating them with the other ingredients and pulling the pan off of the heat when they're solid but still a little runny, about 7 minutes. The residual heat will continue to cook the eggs without toughening or drying them out.

Step 4

Serve immediately, garnished with red onion, cotija, cilantro and salsa if desired.

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