



**READY TO COOK**  
BY HARRIS FARM

# SMOKED SALMON, SCRAMBLED EGGS AND GUACAMOLE TACOS



PREP  
**15 min**



COOK  
**15 min**



SERVES  
**4**

## INGREDIENTS:

- > ½ Red Onion
- > ½ Coriander Bunch
- > 2 Avocados
- > 2 Tbsp Sour Cream
- > 1 Lime
- > 6 Eggs
- > 250g Hot Smoked Salmon
- > 20 4-inch Flour Tortillas

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil or Butter
- > 1 Garlic Clove

## METHOD - GET COOKING!



**1**

Finely dice the red onion. Wash and finely chop the coriander, including the soft stems. Reserve some whole leaves for garnishing.

**2**

Cut the avocados in half and scoop the flesh into a mixing bowl. Crush the garlic and add to the bowl. Add half of the chopped coriander, half of the chopped onion, the sour cream, the juice of a ½ a lime, and season with salt and pepper. Using a fork, mash all the ingredients together until well combined and smooth.

**3**

Meanwhile, beat the eggs and season with salt and pepper. Bring a frying pan to medium high heat and drizzle with olive oil or butter.

**4**

Add the eggs and spread all over the pan. Leave for 5 seconds. Then, using a silicon spatula or wooden spoon, gently stir and fold over the egg mixture all around until starts forming a creamy and silken textured egg. Keep stirring gently for approximately 40 seconds to 1 minute, depending on the size of the pan, until the eggs are cooked but not

**5**

Bring another frying pan to high heat and heat the tortillas for approximately 10 seconds on each side. Wrap in a tea towel to keep them warm and prevent them from drying out. Tear the salmon into medium-sized pieces. Build your tacos by spreading some guacamole, salmon, scrambled eggs, coriander, chopped onions and a squeeze of lime juice. Enjoy!

### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



### FEEDBACK OR QUESTIONS?

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