**6 chopped potatoes**

**1/4 C of oil**

**2 T olive oil**

**1/4 of  a chopped onion**

**6 eggs**

**1/2 a tomato chopped**

**1 crushed clove of garlic**

**1/2 t of mexican oregano**

**1/2 C of grated cheese of your choice - cheddar, monterary jack, gouda**

**1/2 a chopped Jalepeno**

**1/2 t of salt to taste**

**1/2 t of pepper**

**Roast the chopped potatoes in some oil until cooked and slightly brown. Drain on a paper towel and keep warm. Set the potatoes aside in a small bowl for serving.**

**Saute the onion in 2 T of olive oil until they are a little wilted.  Meanwhile add the eggs, cilantro, tomatoe, cheese, garlic, jalapeno, and seasonings. Mix with the onions and scramble.  Cook to your desired egg texture.**

**While the eggs are cooking, heat the tortilla in a pan or comal or put the tortillas in the microwave or oven.**