Ingredients

* 9 tbsp. olive oil
* 2 pint cherry tomatoes, halved
* 10 sweet potatoes
* 2 onions, diced
* 40 eggs
* 2 ¼ c. water
* 2 ¼ tsp. salt
* 2 ¼ tsp. pepper
* 5 c. crumbled multigrain tortilla chips
* 4 ½ c. shredded Mexican blend cheese
* 4 ½ c. salsa
* 5 Cans of black beans

Procedure

1. First, measure out 3 tbsp. olive oil into the skillet.
2. Meanwhile, cut the cherry tomatoes in half.
3. Also during this time, begin to dice the already washed sweet potatoes.
4. During this time dice the onions.
5. Put 9 of the sweet potatoes in the skillet.
6. Put 1/3 of the cherry tomatoes in the skillet.
7. Put 1/3 of the onion into the skillet.
8. Cook until brown.
9. Meanwhile, carefully crack the eggs into a bowl (WATCH FOR SHELLS).
10. Add the water to the bowl.
11. Add the salt and pepper to the bowl.
12. Stir these ingredients until blended.
13. Pour 1/3 of these ingredients into the pan AND *watch carefully*. As the eggs set, begin to stir gently only for 10 seconds. Do NOT stir constantly.
14. Remove from heat.
15. Repeat steps 1-14 2 more times, or until the ingredients are gone.
16. Once cooled, crumble chips on top evenly across the three dishes.
17. Put the cheese and salsa out by the serving area for personalization of dish.