

RECIPE

BREAKFAST BURRITO

INGREDIENTS

- Tortilla
- 2 Eggs (Optional)
- 2 tbs Onion
- 1/4 cup Potato
- 2 tbs Cheese
- 1/4 cup additional veggie
- 1 tbs Cooking oil

NUMBER OF SERVINGS

1-2

TIME TO PREPARE

15

TIME TO COOK

20

TOOLS NEEDED

- KNIFE
- CUTTING BOARD
- COOKING SPOON
- FORK
- COOKING PAN

PROCEDURE

- Clean veggies.
- Cut onion, potato, and tomato in to bite size pieces.
- Next, place oil, onion, and tomato in the pan. Cook on medium for 10minutes.
- Next add tomato. Place lid on top. Cook 10 more minutes on low.
- While veggies are cooking crack eggs in to bowl and whisk eggs to combine.
- Next add eggs to pan with veggies. Cook on low for 5 minutes, mixing eggs and veggies.
- Lastly remove veggies and mixed eggs to plate. let them cool for 5 minutes.
- Take tortilla lay it flat on a clean plate, add cheese and some of the mixture.
- Next roll all the ingredients in the tortilla.
- Enjoy.