

Breakfast Burrito

This a recipe that we put together, but seriously, you can make it any way you want!

- Servings - 2 burritos
- Prep time - 15 minutes
- Cook time - 7 minutes

Ingredients

For the scrambled eggs:

- 3 eggs
- 3 tablespoons milk

For the fajita veggies (you can always use leftover fajita veggies from the night before):

- 1 sliced red or green pepper
- 1 small onion (cut into arcs)
- 2 teaspoons fajita seasoning

For the pico de gallo (if you made fish tacos last night, you already have this made!):

- 2 medium tomatoes chopped
- 4 green onions chopped
- 2 cloves garlic minced
- Juice from 1/2 lime
- 1 tablespoon of freshly chopped cilantro
- If you're feeling spicy, add 1/4 teaspoon cayenne pepper

Everything else you need:

- 2 tortillas
- 1/4 cup shredded cheddar
- 2 tablespoons butter

Protocol

1. Mix all the ingredients for the pico de gallo and set aside to let the flavors come together.
2. Sauté your veggies and fajita seasoning in a tablespoon of butter over medium heat. They should take about 5 minutes to cook.
3. While the veggies are cooking, crack your eggs into a bowl and add your milk or water. Using a fork, beat the eggs until well combined.

4. Remove the veggies from the pan and set aside. Put the pan back on the stove and add another pat of butter over medium heat.

5. Once the butter is melted, add your eggs into the pan. Let them sit for about 10 seconds before you start to move them around. Don't stir, but use your spatula to push the cooked eggs on the bottom around so the liquid egg moves to cover the bottom. Once you see the last of the liquid egg cook, turn off the heat and remove the pan from the stove. The eggs will still continue to cook in the pan.

6. Zap your tortillas in the microwave for about 15 seconds to heat up, and start assembling!

7. We put veggies down first, then the pico de gallo, then the eggs, and lastly the shredded cheese. Be careful not to over-stuff yours like we did! It's tempting, we know, but you'll appreciate having two decent-sized burritos instead of one monstrous one that's impossible to eat.

8. Roll up your burrito and enjoy!