



Spicy Breakfast Burrito

INGREDIENTS:

- 4 flour tortillas (10-inch)
- 2 scallions, chopped
- 8 eggs
- 1/2 cup fresh cilantro, chopped
- 1 jalapeno pepper, minced
- 1/2 cup of your favorite salsa
- 2 tablespoons water
- 1/2 cup sour cream (optional)
- 1 tablespoon butter
- 3 cups iceberg lettuce, shredded
- 1 cup Monterey jack cheese, shredded
- as needed additional salsa and sour cream
- 1 (15 oz) can black beans, drained & rinsed

METHOD:

Heat oven to 350 degrees. Place tortillas in large covered casserole (or wrap tightly in aluminum foil) and warm in oven. In large mixing bowl, lightly beat together eggs, jalapeno and water. Add salt and freshly ground pepper to taste. In large nonstick skillet melt butter over medium heat. Cook eggs, stirring until done. To assemble burritos, place tortilla on cutting board. Spread quarter of scrambled eggs across center of tortilla and top with quarter of cheese, beans, scallions, cilantro, salsa, sour cream (if using) and lettuce. Fold tortilla envelope style: bring one side of tortilla just over edge of filling, fold in sides and roll to form tight bundle. Cut in half crosswise. Repeat with remaining tortillas and fillings. Serve burritos with additional salsa and sour cream.