



2 SERVINGS



15 MINUTES



402 CALS

Wake up in the Mediterranean: Grilled Caprese Breakfast Burrito Recipe

LAUNIE KETTLER

Ingredients

- 1 tbsp olive oil + 2 tbsp divided
- 4 large eggs
- 1 plum tomato, diced
- 1 tsp dried basil
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 2 flour tortillas
- 1/4 cup roughly chopped fresh mozzarella cheese
- 2 tbsp roughly chopped fresh basil

Instructions



PREP: 10M

| COOK: 05M

| READY IN: 15M

1. Preheat grill to medium-high.
2. In a large frying pan, heat 1 tablespoon olive oil over medium heat.
3. Whisk together the eggs, tomato, basil and salt. Pour into the frying pan, and sauté until cooked through.
4. Divide mixture between tortillas. Top with mozzarella and basil. Fold the sides over the filling and wrap tightly.
5. Brush both sides of the tortillas with remaining olive oil. Grill for 3 minutes, and flip. Cook for an additional 3-5 minutes, or until browned and cooked through.
6. Serve immediately.