



Frukost brett

NIBBLEDISH CONTRIBUTOR

Ingredients

(Norwegian for “Breakfast fold”) When I first made “Frukost Brett” I was just experimenting in the kitchen around dinner time. It was dinner time and I was in the mood for breakfast. Weird eh.. But anyway this turned out very well, a unique blend of breakfast flavors, a mild spicy twist in a crisp flaky tortilla. Here’s how I made it.

-Serves about 1-2 people.

-The Ingredients

-Bacon. About 4 slices.(thick or regular cut bacon will do.)

-1 large sized flour tortilla (the tortilla I used was 10inches across)

-½ small sized seedless minced Jalapeno Peppers

-¼ cup of asiago cheese (shredded)

-¼ cup of pepper jack cheese (shredded)

-¼ cup of sharp cheddar cheese (shredded)

-1 medium eggs

-Olive oil

-Oregano

-Salt

-Black Pepper

Instructions

Tips •I find cooking bacon more enjoyable when cooked in the oven because it has the ability to cook crispy but not too crispy.

The Method

- 1.Cook the bacon to the directions on the package. (see tips above) then remove from heat and set aside onto paper towel to drain.
- 2.In a medium bowl whisk together 1 medium egg, a pinch of salt, a pinch of black pepper, the minced jalapeno, and oregano. Whisk until well blended.
- 3.In a skillet add a 2 table spoon of olive oil to coat the skillet, then move to stove to a medium heat.
- 4.Fry the egg mixture until cooked. Then Remove from heat. (It should start to resemble scrambled eggs)
- 5.On a cookie sheet lined with foil brush with about 2-3 table spoons of olive oil.
- 6.Take your flour tortilla and lay it on the cookie sheet.
- 7.The bacon that you set aside cut into manageable pieces.
- 8.layer the bacon onto one half of the tortilla. (remember you want to fold it over.)
- 9.layer asiago, cheddar, & pepper jack cheese onto the bacon.
- 10.Layer egg mixture onto the cheese.
- 11.Fold tortilla over (you may want to use tooth picks to hold it all in place)
- 12.Bake in 350 degree oven for 7-15 minutes or until cheese has melted and the tortilla begins to cook to a golden puffy texture. Then remove from oven.
- 13.Enjoy.