



# Avocado From Mexico Breakfast Burrito

NIBBLEDISH CONTRIBUTOR

## Ingredients

6 large eggs  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper  
1 tablespoon butter  
4 (8-inch) flour tortillas, warmed\*  
4 slices ham (about 4 ounces)  
4 slices sharp cheddar cheese (about 4 ounces)  
1 fully-ripened avocado from Mexico, halved, pitted, peeled and sliced  
1/4 cup salsa

## Instructions

### Preparation:

In bowl, beat eggs with salt and pepper. In large skillet over medium heat, melt butter; add eggs; cook and stir until set. On each tortilla place one slice each of ham and cheese; top with eggs, avocado slices and salsa, dividing evenly. Roll up and serve immediately.

\*To warm tortillas: Place tortillas on a plate; cover with a dampened paper towel. Microwave on high until warm, about 1 minute. Discard paper towel; wrap tortillas in cloth napkin to keep warm.

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**Serves:** 4 portions