



Soyrizo Breakfast Burrito

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tbs vegetable oil, divided
1 small white potato, diced
1/4 cup greens (spinach, arugula, curly mustard, etc.), chopped
1/2 cup Soyrizo
3 eggs, beaten
splash of skim/soy milk (beaten into eggs)
8 olives, sliced
1 tsp granulated garlic
1 avocado
Salsa
Sour cream
2 tortillas

Instructions

This is so yummy that we've now eaten it two nights in a row for dinner. (You will too!!)

In a large, non-stick skillet, heat 1 tbs vegetable oil over medium heat and saute potatoes and 1/2 granulated garlic until slightly browned. (Sometimes if they are not cooking quickly enough, I will add a splash of water to steam them a bit). Transfer to another plate with a paper towel.

In the same skillet, heat 1/2 tbs oil and add beaten egg/milk mixture and the rest of the garlic. Cook in the pan like scrambled eggs until just underdone. Transfer to the same plate as the potatoes.

In the same skillet, add the remaining oil, Soyrito, and greens. Saute until warmed and greens are wilted. Add other ingredients back in and stir to combine.

Spoon filling into warmed tortillas and top with olives, avocado, salsa, and sour cream.

Enjoy!!