Breakfast Burrito

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tortillas, warmed
1 avocado, sliced
1 large potato, thinly sliced
3 eggs, beaten
1 tbs milk
1/4 cup sharp cheddar cheese or Asiago
1/2 cup arugula
1 green onion
1 1/2 tbs oil, divided
1 pinch granulated garlic
salsa
cilantro
sour cream
S&P

Instructions

This is the perfect way to use up some of those ingredients you have in the fridge on a night that you want some simple, delicious, filling dinner.

In a non-stick skillet, heat 1 tbs oil over medium heat. Add potato, salt, pepper, and garlic and saute for about 8 minutes or until tender. Transfer to a paper towel and blot off extra oil.

Heat remaining 1/2 tbs of oil in the same pan, and add beaten eggs with milk and cheese beaten into them. Add salt and pepper and a pinch more garlic. Heat evenly

over low heat, scrapping the pan with a heat resistant spatula as the bottom warms. Heat through.

Assemble potatoes, eggs, arugula, cilantro, onion, cilantro, salsa, and sour cream on warmed tortillas and serve hot.