



# 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

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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.