Breakfast burrito



Consejo del chef

Serve this burrito hot to enjoy all the melted ingredients inside, and be careful, of course ?

Raciones para 4

- ❏ **4** Large whole wheat tortillas
- ❏ **8** Cheddar cheese slices
- ❏ **8** Slices of bacon
- ❏ Pico de gallo
- ❏ **8** Eggs
- ❏ Salt
- ❏ Olive oil
- ❏ **1** Tomato
- ❏ **1/2 gr** Sweet onion
- ❏ **20 gr** Jalapeños
- ❏ **2 gr** Coriander
- ❏ **2** Limes

1. For the pico de gallo, finely chop the tomato, onion, jalapeños, and coriander. Combine with the lime juice and a pinch of salt.
2. For the scrambled eggs, crack them in a bowl with salt and whisk. Pour them in a skillet with olive oil over low-medium heat and cook, constantly stirring, until creamy.
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4. Seal the burrito by folding the two ends and rolling it up. Cook it in the previously heated grill in "Sandwich mode" for two minutes, with the folded part down, and serve.

Chef's Notes

https://cookinglovers.teka.com/en/receta/breakfast-burrito/