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Breakfast Burrito

Ingredients

1 Tablespoon Butter
¼ Cup Green Bell Pepper (cut into small pieces)
¼ Cup Onion (cut into small pieces)
¼ Cup Red Bell Pepper (cut into small pieces)
8 Eggs
¼ teaspoon Salt
¼ teaspoon Black Pepper
¾ Cup Shredded Cheese (Mexican flavored)
½ Cup Salsa (optional)
4 10 Flour Tortillas

Directions

Melt butter in a large sauté pan on the stove at medium heat.
Add peppers and onion and cook for 1 minute.
In a bowl, beat eggs, salt and pepper.
Pour eggs into the sauté pan stirring frequently until eggs are cooked.

Place the tortillas on the countertop and put an equal amount of the scramble eggs in the center of each tortilla. Sprinkle each with the shredded cheese and spoon on desired amount of salsa. Fold the tortillas into burritos.

Things I need to make my Breakfast Burritos:

Sauté pan, Spatula, Whisk, Measuring cups, Knife, Cutting board, Measuring spoon and bowl.

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