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Black Bean and Corn Breakfast Burrito Recipe

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BLACK BEAN AND CORN BREAKFAST BURRITO RECIPE

Ingredients (per breakfast burrito)

- 1 10 inch flour tortilla
- 1 Tablespoon (Tbsp) Olive oil
- 2 eggs
- 1 Tablespoon (Tbsp) Half & Half
- 1/2 teaspoon (tsp) Cherchies® Select Grilling Rub & Seasoning Blend
- 1/4 cup Shredded Mexican Cheese Blend (Monterey Jack and Cheddar)
- 1/4 cup Cherchies Black Bean & Corn Salsa
- 1 small cooked potato, chopped
- 1/4 cup rotisserie or leftover chicken, chopped (optional)



Preparation

1. Dice the cooked potato. Here we used a leftover baked potato. If you don't have leftover potatoes, simply wash and pat dry a small potato and prick the potato a couple of times with a fork. Wrap the potato in a paper towel and cook in the microwave for a few minutes until potato is soft to the touch.
2. In a small bowl, mix the eggs, half & half, and Cherchies® Select Grilling Rub & Seasoning Blend. Turn on the stove to low heat. Place a skillet on the stove or cook top and add the olive oil. Allow the skillet to heat for a few minutes and add the eggs and potato. Cook the eggs and potato, stirring occasionally, until the eggs are cooked. (For extra protein, we had leftover chicken and added to the egg/potato mixture, but this is completely optional).
3. Assemble the burrito. On a tortilla, spread the Cherchies® Black Bean & Corn Salsa down the middle of the tortilla. Next, add the egg mixture over the salsa, followed by the cheese.
4. Fold up all sides of the tortilla, beginning with the ends closest to the egg filling.
5. Slice the burrito in half and Enjoy!

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