



Make-Ahead Breakfast Burrito

Servings: 4

Prep Time: 10min

Cook Time: 25min

Ingredients

- 14g cherry tomatoes, rinsed and halved
- 1 jalapeño, halved, and seeded
- 1/2 small onion, cut into wedges
- 2 tbsp. fresh lime juice
- 1/3 c. packed coriander
- Kosher salt
- 6 large eggs
- 1 tsp. olive oil
- 1 c. shredded pepper jack or Cheddar cheese
- 1 c. fat-free refried beans
- 4 large tortillas

Directions

1. Arrange oven rack 15cm from broiler; heat broiler.
2. Arrange tomatillos and jalapeño, cut sides down, on a foil-lined baking sheet along with onion and broil until blistered, 10 to 12 minutes. Let vegetables cool, then transfer to food processor. Add lime juice, coriander and 1/4 teaspoon salt, and pulse to combine (salsa should be slightly chunky).
3. Beat eggs with 1 tablespoon water and 1/4 teaspoon salt. Heat oil in large non stick skillet on medium. Add eggs and cook, stirring with rubber spatula every few seconds, to desired doneness, 2 to 3 minutes for medium-soft eggs. Fold in 1/2 cup cheese.
4. Spread 1/4 cup beans on each tortilla, then divide eggs and remaining cheese on top. Spoon 2 tablespoons salsa over each and roll, folding sides over filling and then rolling from the bottom up. If desired, crisp both sides in non stick skillet on medium. Serve with remaining salsa.

