

2/9/17

## Chipotle Breakfast Burrito Recipe

Author: Cherchies® Specialty Foods

### CHIPOTLE BREAKFAST BURRITO RECIPE

#### Ingredients

- 2 tablespoons olive oil
- 1/2 cup chopped red bell pepper
- 1 1/2 cups fresh corn kernels, cut from about 2 cobs
- 6 large eggs
- 1/2 cup grated queso blanco (Mexican white cheese)
- 1 jar Terrapin Ridge Farms Chipotle Aioli
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped yellow onion
- 1 teaspoon salt, divided
- 1/4 teaspoon black pepper
- 4 (10-inch) flour tortillas, gently warmed

#### Preparation

1. Set a nonstick, 10-inch saute pan over medium-high heat. Add the olive oil to the pan and once hot, add the bell peppers, onion, and corn to the pan. Cook the vegetables, stirring often, until the vegetables are softened, about 10 to 12 minutes. Season with 1/2 teaspoon of the salt, remove from the heat and put on a plate to cool.
2. In a medium bowl, combine the eggs and remaining 1/2 teaspoon of salt and the black pepper. Use a whisk to beat the eggs until frothy. Add the butter to the pan and once melted, pour the beaten eggs into the pan and use a rubber spatula to scrape the sides and bottom of the pan to ensure that the eggs cook evenly.
3. After 2 minutes the eggs should still be a bit wet, sprinkle the grated cheese. Fold the eggs over themselves until the cheese is melted. Add the sauteed vegetables and stir.
4. Mix in the Chipotle Aioli and divide the egg/ vegetable mixture evenly between the tortillas.
5. Fold the left and right side of the tortilla over the center portion and then roll the bottom edge up towards the top. Continue with the 3 remaining tortillas and serve while warm, or freeze for a later use. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

<http://blog.cherchies.com/home/2016/5/3/chipotle-breakfast-burrito-recipe?rq=chipotle%20breakfast>