

Green Chile Pork and Egg Breakfast Burrito



SERVES: 10 | PRECOOKED SCRAMBLED EGGS

Ingredients:

- **24 oz. Sunny Fresh® Precooked Scrambled Eggs**
- 10, 8" flour tortillas
- 1-quart pork and green chile stew
- 2 cups grated queso quesadilla or Monterey Jack cheese

Preparation:

Pork and green chile stew: Simmer cubed pork with green chile salsa. Fill flour tortilla with pre-cooked scrambled egg, pork and cheese. Roll into burrito and cut.

Assembly:

Warm tortillas.

Add 2.5 oz. scrambled eggs and 3 oz. pork and green chile stew.

Top with grated cheese.

Fold the ends toward the middle, then roll up burrito style.