

Brian's Breakfast Burritos

(Serves 4)

Ingredients

- 1 to 2 Tbsps. olive oil
- ½ cup onion, diced
- ½ cup green bell pepper, diced
- ½ cup red bell pepper, diced
- ½ cup grape tomatoes, halved
- 4 to 6 large eggs
- Salt and pepper
- ¼ cup half and half
- 4 (7-inch) flour tortillas
- 4 to 6 strips of bacon, cooked and crumbled
- 1 cup cheddar cheese
- Cilantro
- Optional garnishes—cilantro, salsa

Directions

1. Heat olive oil in nonstick skillet over medium heat.
2. Add onion, peppers; sauté for a few minutes.
3. Add tomatoes, sauté a few moments; season w/salt and pepper
4. Beat eggs, half and half; season w/salt and pepper.
5. Add egg mixture to skillet; cook and stir a few minutes or until set.
6. Briefly heat tortillas in microwave or oven until warm.
7. Place tortillas on a clean surface; spoon a generous amount of cooked egg mixture in the center of each tortilla.
8. Sprinkle bacon, cheese and cilantro on top of egg mixture.
9. Fold tortillas over filling; garnish w/cilantro and salsa.