

## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

## **BUILD-A-BREAKFAST BURRITO BAR**

8 eggs ½ teaspoon ground black pepper

2 heaping tablespoons light sour cream 2 tablespoons butter

1 tablespoon water ½ cup shredded Mexican 4-cheese blend

½ teaspoon salt 4 flour tortillas (6 to 8-inch diameter)

## **TOPPINGS:**

Chopped cooked ham, crumbled bacon, diced red or green bell pepper, thinly sliced green onions, diced tomatoes and salsa

- 1. In large bowl, beat together eggs, sour cream, water, salt and pepper until fluffy.
- 2. In large non-stick skillet, melt butter. Pour in egg mixture and cook over low heat stirring occasionally until eggs begin to set.
- 3. Stir in cheese and cook to desired consistency.
- 4. Place eggs in serving bowl, place tortillas on serving plate, and place each of the toppings in individual bowls.
- 5. Build your own breakfast burrito with eggs and desired toppings.

Makes 4 servings.

