



Low Carb Breakfast Burrito

Yield: 8 each breakfast burritos

Ingredients:

- 20 eggs, whisked
- ½ cup Butter
- 2 tsp Kosher salt
- ½ tsp Black pepper
- 1 ½ cups Sharp Cheddar cheese, shredded
- 3 cups Sweet potatoes, roasted
- 2 each Red onions, cut in rings and grilled
- 8 each [Don Pancho® 10-inch Carb Control Tortillas](#) (79453.06010)
- Hot sauce to taste

Directions:

1. Heat a griddle to 350°F.
2. In a nonstick pan, heat butter until foaming.
3. Scramble eggs until just set then add roasted sweet potatoes, grilled red onions, and Cheddar until warmed through.
4. Season filling with salt and black pepper.
5. Warm 8 Don Pancho 10-inch Carb Control Tortillas on the griddle and lay them out on a table, dividing the filling evenly between them, towards the bottom third of the tortilla.
6. Fold in the ends and roll tightly.
7. Cut in half on the bias and serve with hot sauce.