High Protein Breakfast Burrito

Yield: 10 each entrees

Ingredients:

- 8 each Don Pancho® 10' Carb Control Flour Tortillas (79341.06010)
- ½ cup Avocado oil
- 24 each (3 cups) Egg whites
- 24 slices Turkey bacon
- 1 lb Spinach, blanched, shocked and squeezed dry
- 6 cups Sauteed Cremini mushrooms
- 1 lb (4 cups) Swiss cheese, shredded
- Kosher salt

Directions:

1. Preheat oven and griddle to 350°F.
2. Bake the turkey bacon on a parchment line sheet pan until golden brown, cool and cut into ½' slices.
3. Add the oil to the griddle and scramble the egg whites, seasoning with kosher salt.
4. Once scrambled, add 2 cups of sauteed mushrooms and the spinach and heat through with the egg whites, season with kosher salt.
5. Add Swiss cheese to melt and set mixture aside to keep warm.
6. Warm the remaining 4 cups of sauteed mushrooms and set aside to keep warm.
7. Warm the Don Pancho Carb Control Tortillas on the griddle and place them onto a cutting board.
8. Divide the egg white/spinach/mushroom mixture evenly between the 8 tortillas and fold to serve.
9. Serve on a warmed plate with ½ cup sauteed mushrooms.

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