Sriracha-Huevos Rancheros Wrap’ font_container=’tag:h1|text_align:center|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal’]

Yield: 2 Wraps’ font_container=’tag:h3|text_align:center’ google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal’]

Ingredients:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal’]

- 2 Don Pancho® Sriracha Wraps (79341.02837)
- 1/2 cup refried beans
- 1/4 cup black beans
- 3 scrambled eggs
- 1/2 cup Cheddar cheese
- 1/2 avocado, sliced
- 1/2 cup Reser’s® Baja Café® Restaurant Style Salsa (71117.13015)
- 1 cup arugula
- 1 Tbsp cilantro

Directions:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal’]

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1. Spread 1/2 of warmed refried beans on the middle of a Don Pancho Sriracha Flavored Wrap.
2. Layer half of the remaining ingredients over the refried beans.
3. Repeat process.
4. Fold the ends of the wraps, cut on a bias and serve.

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