



Maple-Fig Breakfast Burrito' 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: 1 Wrap' 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']

- 1 [Don Pancho® Maple Wrap](#) (79341.02845)
- 2 Tbsp Fig jam, plus additional 1/4 cup in a ramekin
- 2 Tbsp Butter, unsalted
- 3 Eggs, beaten
- 1/24 tsp Kosher salt
- 1/2 cup Parmesan cheese, shredded

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']

1. Melt butter in nonstick pan and cook until lightly browned and the butter has a nutty aroma.
2. Add the eggs to the pan and season with kosher salt.



3. Cook stirring often until the eggs are soft scrambled.
4. Add the shredded Parmesan to the eggs and take off the heat, stir to combine.
5. Warm the Don Pancho Maple Wrap on the griddle and set on a cutting board.
6. Spread the fig jam onto the wrap all the way to the edges.
7. Place the cheesy eggs onto the bottom third of the wrap and roll burrito style.
8. Serve with a side of fig jam and fruit.