



## 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 <u>Don Pancho® 10-inch Carb Control Tortillas</u> (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.