



The Porkosaurus Breakfast Burrito

The Porkosaurus Breakfast Burrito is a favorite way for the team to kickoff of a long day's cook.

WHAT YOU WILL NEED

½ to 1 tsp of Porkosaurus Original BBQ Rub.

*Optional if you like it spicy :)

2 eggs

Butter (unsalted/salted)

Milk

Pepper Mill

Salsa

Large Tortilla

4 Cheese shredded Mexican Mix

Non-Stick Pan

Wood spoon

*Sriracha

*Franks Red Hot

INSTRUCTIONS

1. Crack eggs into mixing bowl

2. Add a splash of milk and water

3. Add a dash of fresh ground Pepper

4. Beat the eggs until mixed

5. Heat non-stick pan med-high

6. Melt 1tbs butter

7. Add egg batter

8. Let cook until bubbling (scrambled eggs) with a wood spoon stir eggs to keep from burning.

9. Add a handful of cheese and Add spoon of salsa

10. Add a ½ to 1 tsp of Porkosaurus Original BBQ Rub.

*Add a light splash Sriracha

*Add a light splash Franks Red Hot

11. Continue to Stir eggs.

12. Turn heat to med-low

13. Move egg salsa cheese contents to one side of pan (or use separate non-stick pan)

Fold Tortilla (half moon), and cook tortilla until warm, then flip (do not unfold) cook until lightly brown Remove tortilla and unfold placing inside of tortilla on bottom of plate.

14. Add small spoon salsa, and a pinch of cheese, a dash of pepper. (Fresh ground is best) and Top with eggs / salsa mixture

15. Wrap/roll Burrito once, fold sides in to close ends and continue rolling until done.

16. Serve with small side of salsa.