

Chimichurri Egg Burrito



Serves: 1



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

for the breakfast burrito:

- 2 eggs
- 2 tablespoons milk
- 1/2 tablespoon unsalted butter
- 2 tablespoons cilantro chimichurri (recipe below)
- pinch of salt
- 1 burrito wrap

for the cilantro chimichurri:

- 2 bunches cilantro (stems and leaves)
- 2 limes (juice only)
- 4 cloves garlic (crushed)
- 2 jalapenos (seeds removed from 1 or both)
- 2 tablespoons white distilled vinegar
- 3/4 cup olive oil
- 2 tablespoons kosher salt

PREPARATION

1. Heat an egg pan or non-stick skillet over medium to medium-high heat. Add butter and chimichurri.
2. Whisk eggs, milk and salt in a bowl. Add eggs to pan and scramble until cooked, while still moist and fluffy.
3. Pop burrito shell in microwave for 15 seconds to soften it and then wrap up chimichurri eggs to go! for the cilantro chimichurri:
4. Put everything in the food processor or blender and blend until really smooth. Store in an airtight jar in the fridge for a couple of weeks. Adjust amount of jalapeno and seeds based on heat tolerance.