



Burritos are a great way to pack a delicious breakfast in a compact way. The perfect meal for those on the go mornings. This Baja Burrito gives your breakfast some added flare.

Timing

Prep time	Total time	Skill level
20 mins	28 mins	Easy

What You'll Need

- > 1 Tbsp. olive oil
- > ½ cup Red Sun Farms® grown bell peppers, seeded, diced
- > ½ cup onions, diced
- > 1 cup black beans, drained, rinsed
- > ½ cup Red Sun Farms® tomatoes, diced
- > 1 cup fresh spinach
- > 1 cup salsa
- > 6 large eggs, scrambled, cooked until firm
- > 4 whole wheat tortillas
- > ½ avocado, sliced
- > 12 Red Sun Farms® cucumber slices

Directions

1. Heat oil in nonstick skillet over medium-high heat; add peppers and onions, and cook 5 minutes, or until tender and lightly browned. Add beans, tomatoes and spinach, and cook 2 minutes, stirring occasionally, until beans are heated through. Remove from heat and mix in salsa.
2. Assemble tortillas by adding eggs, bean/vegetable mixture, avocado and cucumber.