

PaperCITY

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PaperCity Recipes Jim Dunleavy

Eatzi's Breakfast Burrito

Jim Dunleavy

EATZI'S MARKET & BAKERY

SAVE RECIPE

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2 burritos

Starting at 8 a.m. each day, Eatzi's Market & Bakery can fit into any morning routine with a wide variety of breakfast options that can be customized in true Eatzi's fashion. The Breakfast Burrito at Eatzi's includes a variety of veggies, cheeses and scrambled eggs. Readers can easily make this at home on their own, or can stop by any Eatzi's location to quickly grab breakfast on the go. Eatzi's also serves up illy coffee at the café, offering guests options like a cappuccino, latte, numerous iced beverages, or just a good old fashioned cup of coffee.



INGREDIENTS

2 **tbsp** vegetable oil

1/2 **each** jalapeno pepper

6 **each** large eggs

1/2 **each** small red onion

1/2 **each** red bell pepper

1/2 **each** green bell pepper

1 medium potato, baked and peeled

4 **sprigs** fresh cilantro

1 **oz** shredded cheddar cheese

1 **oz** shredded monterey jack cheese

salt to taste

pepper to taste

2 large flour tortillas

DIRECTIONS

1. Dice the peppers, onion and potatoes; chop the cilantro
2. Crack the eggs into a bowl and whisk with a pinch of salt
3. In a large sauté pan, heat the oil and sauté all the peppers until soft
4. Add the potato, cilantro and eggs
5. Scramble all ingredients together
6. Remove from heat and fold in cheese
7. Season to taste
8. Warm the tortillas to soften
9. Portion the filling into the tortilla and wrap
10. Serve immediately