

Bacon and Egg Burrito



A one-pan, fuss-free hearty breakfast — perfect for camping or a Sunday morning treat.

Ingredients

- 1 Community Co tortilla wrap
- 2 eggs, beaten
- 2-3 slices of bacon
- 4-5 cherry tomatoes, halved
- 1 spring onion, sliced
- Community Co three blend shredded cheese
- Handful of coriander leaves, chopped
- Jalapeño (optional)

Method:

1. In a large frying pan over medium heat, cook the bacon for 2-3 minutes on each side until crispy.
2. Add the tomatoes, spring onions then add the beaten eggs, season with salt and pepper then

add half the cheese.

3. Cook for 2 minutes then place the tortilla on top of the eggs, press down on the cheese then flip it over with a spatula or plate.
4. Place back in the frying pan so the tortilla is now on the bottom.
5. Add the remaining cheese, coriander and jalapeno (if using). Cover with a lid to let the cheese melt for 1-2 minutes, then fold in half. Remove from the pan onto a board to slice and serve.