



COOK TIME 15 MIN CALORIES PER SERVING 660



## CHEESY SOUTHWEST BREAKFAST BURRITOS

*tomato salsa, Monterey Jack, cheddar, Cholula*

Our breakfast burrito starts by topping a warm flour tortilla with extra-cheesy Monterey Jack and cheddar scrambled eggs. Next, we add sautéed green bell pepper and shallot seasoned with our bold, garlicky Southwest blend of spices. Add on a few spoonfuls of bright, zippy homemade tomato salsa and a splash of spicy Cholula sauce for a little heat before rolling it all up into a breakfast burrito that's as delicious in the moment as it is on the go!

2 SERVINGS   4 SERVINGS		INGREDIENTS
1 unit	1 unit	<b>Green bell pepper</b>
1 whole	2 whole	<b>Roma tomato</b>
¼ oz	½ oz	<b>Cilantro</b>
1 whole	1 whole	<b>Lime</b>
1 whole	2 whole	<b>Shallot</b>
2½ tsp	5 tsp	<b>Southwest seasoning</b>
1 whole	2 whole	<b>Mushroom stock concentrate</b>
4 medium	8 medium	<b>Eggs</b> <sup>E</sup>
1 oz	2 oz	<b>Monterey Jack cheese</b> <sup>M</sup>
2 oz	4 oz	<b>Cheddar cheese</b> <sup>M</sup>
2 whole	4 whole	<b>Flour tortillas</b> <sup>W</sup>
2 tsp	4 tsp	<b>Cholula sauce</b>

### WHAT YOU'LL NEED

- medium nonstick pan
- mixing bowls
- measuring spoons
- whisk
- cooking & olive oils
- butter (1 tbsp | 2 tbsp) <sup>M</sup>
- salt & pepper

### ALLERGENS

- <sup>E</sup> EGGS
- <sup>M</sup> MILK
- <sup>W</sup> WHEAT

**GREEN CHEF IS PROUD** to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

## 1 PREP

- Cut **green bell pepper**\* lengthwise into strips, about ¼ inch thick.
- Small dice **Roma tomato** into pieces, about ¼ inch each.
- Quarter **lime**.
- De-stem **cilantro**; roughly chop leaves.
- Cut ends off **shallot** and discard peel. Cut widthwise into slices, about ¼ inch thick. Separate slices.

*\*The ingredient you received may be a different color.*

## 2 MAKE SALSA

- Place **tomato**, **cilantro**, and juice of one **lime wedge** (**two wedges for 4 servings**) in a small bowl. (Reserve remaining lime wedges for another use.) Season lightly with salt and pepper. Drizzle with 1 teaspoon olive oil (**2 teaspoons for 4**). Stir to combine.

## 3 COOK VEGGIES

- Heat 1 tablespoon butter (**2 tablespoons for 4 servings**) in a medium nonstick pan (**large nonstick pan for 4**) over medium-high heat. Add **bell pepper** and **shallot** to hot pan. Season with about half the **Southwest seasoning**, salt, and pepper. Cook 3-4 minutes, or until bell pepper and shallot are tender, stirring occasionally.
- Add **mushroom stock concentrate** and 1 tablespoon water. Stir to combine. Cook 1-2 minutes, or until most liquid has cooked away. Turn off heat. Transfer **veggies** to a plate. Wipe out pan.

## 4 COOK EGGS

- Crack **eggs** into a medium bowl. Season with remaining **Southwest seasoning**, salt, and pepper. Whisk until well combined and frothy.
- Heat a drizzle of cooking oil in pan used for veggies over medium heat. Add **eggs**, **Monterey Jack cheese**, and **cheddar cheese** to pan. Cook until eggs reach desired doneness and cheese is melted, stirring frequently.

## 5 ASSEMBLE BURRITOS

- Stack **flour tortillas** on damp paper towels and wrap. Microwave for 30 seconds, or until warm and pliable. Transfer tortillas to a cutting board.
- Top tortillas with **cheesy eggs**, **veggies**, and **tomato salsa**. Drizzle with **Cholula sauce**\* as desired.
- Fold bottom side of each **tortilla** over **filling**, then fold over left and right sides toward the filling. Roll up **tortillas**, starting with filled sides, to form **burritos**.

*\*If heat sensitive, use Cholula sauce sparingly, or omit entirely.*

## 6 PLATE YOUR DISH

- Halve **burritos**\* and divide between plates. Enjoy!

*\*Want to take your burrito on the go? Place burrito in the center of a large square of foil. Fold one end of the foil up over the burrito. Fold the sides of the foil in so they cover the ends of the burrito. Roll the burrito away from you, using the foil to help you create a tight wrap. Tuck in the ends of the foil to seal.*



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# Cheesy Southwest Breakfast Burritos

## Nutrition Facts

2 servings per container

**Serving size**

**1 (382g)**

**Amount per serving**

**Calories**

**660**

**% Daily Value\***

**Total Fat** 37g **47%**

Saturated Fat 17g **85%**

*Trans* Fat 0g

**Cholesterol** 390mg **130%**

**Sodium** 1160mg **50%**

**Total Carbohydrate** 52g **19%**

Dietary Fiber 4g **14%**

Total Sugars 8g

Includes 2g Added Sugars **4%**

**Protein** 29g

Vitamin D 2mcg 10%

Calcium 451mg 35%

Iron 4mg 20%

Potassium 540mg 10%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** EGGS, FLOUR TORTILLAS (WHEAT FLOUR ENRICHED (NIAICIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PALM OIL, CANOLA OIL, MONO AND DIGLYCERIDES, CORN STARCH, GUAR GUM, CELLULOSE GUM, ENZYMES (WHEAT FLOUR), SEA SALT, SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOGLYCERIDE, CALCIUM PROPIONATE, SORBIC ACID, FURMURIC ACID, SODIUM METABISULFITE, WHEAT GLUTEN, SODIUM ALUMINUM PHOSPHATE, POTASSIUM SORBATE PRESERVATIVE, BAKING SODA, SUNFLOWER OIL, ENZYMES, SODIUM METABISULFITE, MICROCRYSTALLINE CELLULOSE, DICALCIUM PHOSPHATE, MAGNESIUM STEARATE, SOYBEAN OIL, VEGETABLE SHORTENING (SOYBEAN OIL, MONO & DIGLYCERIDES, TOCOPHEROLS (VITAMIN E) AND VITAMIN C PALMITATE), BAKING POWDER (SODIUM BICARBONATE, CORNSTARCH, SODIUM ALUMINUM SULFATE, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), XANTHAN GUM, L-CYSTEINE (DOUGH CONDITIONER), SUGAR, ENZYME), GREEN BELL PEPPER, LIME, TOMATO, SHARP CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, ANNATTO, ANTI-CAKING AGENT (POTATO STARCH, POWDERED CELLULOSE, NATAMYCIN)), SHALLOT, SHREDDED MONTEREY JACK CHEESE (PASTEURIZED MILK, SALT, CHEESE CULTURES, ENZYMES, POTATO STARCH, POWDERED CELLULOSE, NATAMYCIN), CHOLULA SAUCE (WATER, PEPPERS (ARBOL AND PIQUIN), SALT, VINEGAR, GARLIC POWDER, SPICES, XANTHAN GUM), BUTTER\*\*, MUSHROOM STOCK CONCENTRATE (MUSHROOM JUICE CONCENTRATE, MALTODEXTRIN, SALT, NATURAL FLAVOR, SUGAR, YEAST EXTRACT, XANTHAN GUM), CILANTRO, SOUTHWEST SEASONING (SWEET PAPRIKA, GROUND CUMIN, GRANULATED GARLIC, GROUND CORIANDER, SMOKED PAPRIKA, DRIED OREGANO), OLIVE OIL\*\*.

**CONTAINS:** EGGS, MILK, WHEAT

\*\*Information derived from the USDA's FoodData Central is used in the nutrition analysis, ingredient list, and allergen declaration of pantry items. Pantry items are found in the "What You'll Need" section of the recipe card.

Perishable Keep Refrigerated. It is recommended to consume recipes with shellfish and fish first. Produced in a facility that processes milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, sesame, and soy beans.

**Net Wt. 27.3oz (774.1g)**

# Cheesy Southwest Breakfast Burritos

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4 servings per container

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**Net Wt. 49.9oz (1413.3g)**