
Breakfast Wrap

scrambled eggs, potatoes, aged cheddar,
bacon and green chilies
(makes 1 wrap)

Note: Click on any *italic* word
for web reference, description or picture.



Ingredients

6 oz *scrambled eggs*
1 roasted *poblano chili*(diced)
2 strips cooked bacon(diced)
2 slices cheddar cheese
hashbrowns
chipotle tortilla
your favorite salsa

Garnish : seasonal fruit

Mise en Place

Griddle
broiler safe pan
egg *whisk*
extra virgin olive oil

hashbrown mixture
diced poblano chili & bacon
sliced cheddar cheese
eggs whisked to a pale
yellow color

Preparation and Assembly

- 1) Heat hashbrowns on griddle until golden brown.
- 2) Combine, eggs, diced chilies and bacon in broiler safe pan and cook until eggs are firm.
- 3) Add golden-brown hash browns to broiler safe pan.
- 4) Top with sliced cheddar.
- 5) Place broiler safe pan under broiler until cheddar cheese is melted.
- 6) Mix ingredients and roll in *warm chipotle tortilla*.
- 7) Serve with your favorite salsa !