



BREAKFAST BURRITOS

Are you and the little ones tired of same old breakfasts? Here's a few ideas to 'mexicanize' your breakfast menu!

Start with a great flour tortilla, like El Burrito Mercado brand available in 3 great sizes for little kiddie size burritos or grande style burritos, available at your local grocers dairy aisle. The fillings for burritos are endless so use your imagination, but this recipe is for a traditional mexican breakfast filling.

Start out with a good chorizo (seasoned ground pork or beef sausage), cook in a pan with some sliced onion, about a tablespoon per burrito.

Scramble an egg or two & cook with chorizo.

Then, place a spoonful in center of tortilla, sprinkle some grated cheese, fold in two ends of the tortilla then roll it up snugly & it's ready to eat OR wrap in foil and save for lunch!

For a spicy burrito, throw in some slices of freshly sliced jalapeno peppers and cook with the chorizo.

Another traditional favorite is to add cooked & healthy cactus pieces to the chorizo or just with the eggs, the options are endless for tasty breakfast burrito!

All these unique ingredients available at El Burrito Mercado in St. Paul.