

# EGG AND QUINOA BURRITO: 1 SERVING

## INGREDIENTS

- Renzi #27048 Papetti's Liquid Eggs - ¼ cup  
Renzi #60285 Father Sam's White/Wheat Blend Tortilla, 10", warmed - 1  
Renzi #62023 Furmano's Black Beans - 2 Tbs.  
Renzi #57061 Red Gold Salsa - 2 Tbs.  
Renzi #72167 Quinoa, cooked - ¼ cup  
Renzi #88413 Renzi Produce Fresh Cilantro - to taste



## METHOD

1. Heat griddle or panini press.
2. Lay tortilla on flat surface. Spread refried beans in center of tortilla.
3. Layer scrambled eggs over beans. Add quinoa.
4. Add salsa. Sprinkle on cilantro.
5. Tuck sides of tortilla over filling and roll forward to close.
6. Place seam side down on hot griddle or panini press. Sear until golden brown and heated through.
7. Serve immediately.

FROM THE RENZI KITCHEN