



Breakfast Wraps

SERVINGS 4 **PREP TIME** 10 min **COOK TIME** 35 min

INGREDIENTS

- 1 dozen eggs
- 1/4 cup milk
- 1/2 lb sausage
- 1 1/2 tbsp butter
- 1 1/2 cup shredded **La Fe Queso Fresco**
- 10 **La Fe Tortillas**
- salt & pepper
- wax paper if freezing

DIRECTIONS

1. Begin by placing your eggs in a large mixing bowl and scramble them. Following this, add the milk into the bowl while the eggs are mixing.
2. Now, in a skillet, cook the tortillas of your choosing over medium heat. You will only need to cook the tortillas for roughly 10 seconds each.
3. Using your skillet, cook the sausage and then set it aside
4. In the same skillet, add in a large portion of butter. Following this, pour your eggs into the pan and stir the mixture until a fluffy consistency is achieved. Set aside.
5. Organize all of your ingredients into an assembly line.
6. Now, begin to build each of your wraps by starting with the tortille and adding the egg mixture, sausage and cheese. After this, fold the wrap by tucking both ends and rolling it up. Wrap in wax paper for storage.