BUB★CITY

DAYBREAKER BURRITO

YIELD: 1 SERVINGS



INGREDIENTS

FOR BURRITO

1 14-inch flour tortilla

1 cooked hashbrown patty (brand of choice)

3 large eggs, scrambled

2 slices cooked bacon, roughly chopped

¼ cup shredded Oaxaca and white cheddar cheese mix, or shredded cheese of your choice

¼ cup pico de gallo

⅛ cup red salsa

⅛ cup avocado crema (see sub-recipe)

FOR AVOCADO CREMA

2 avocados, peeled and pitted

1 serrano pepper, trimmed, halved and deseeded

¼ bunch cilantro sprigs, picked leaves only

¼ cup lime juice

¼ cup sour cream

1 tsp. salt

METHOD

FOR AVOCADO CREMA

1. Heat broiler to high.
2. Roast serrano pepper on a foil-lined baking sheet, skin side up under the broiler for 4-6 minutes, until skin is charred. Set aside until cool enough to handle and then peel skin away.
3. Place roasted, peeled pepper into a blender with all other ingredients and puree until mixture reaches a smooth but medium consistency.
4. Use immediately or refrigerate in an airtight container for up to 3 days.

FOR BURRITO

1. Warm burrito tortilla over a stove top flame or in the microwave until pliable.
2. Once heated up, place hashbrown patty in the middle and top with scrambled eggs, cheese, chopped bacon, and pico de gallo.
3. Heat a lightly oiled cast iron skillet, non-stick pan or griddle over medium heat.
4. Bring the sides of the burrito into the middle and then fold the bottom on top of the middle.

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5. Wrapping tightly, close the burrito and place the open end onto the pan. Once browned, flip and brown the other side.
6. While burrito cooks, pour red salsa and avocado crema into separate ramekins for serving.
7. Brown burrito to your liking and cut diagonally in the middle to serve.
8. Remove from heat and allow to cool. Once cool, refrigerate in an airtight container until ready to use.

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