

FRITOS® Breakfast Burrito with a Crunch

Ingredients

- 2 strips bacon
- 2 eggs, beaten
- 1 (10 inches) large flour tortilla
- 2 tbsp guacamole
- 2 tbsp sour cream
- 1/2 cup Fritos® Original Corn Chips
- 2 tbsp chili con queso

How to make it

1. On griddle set over medium heat, cook bacon, flipping occasionally, for 8 to 10 minutes or until golden brown and crispy. Using slotted spoon, transfer to paper towel to drain.
2. Pour eggs onto griddle. Using spatula, gently push eggs to form an even layer. When eggs are set around edges but surface still looks wet, flip and cook for 1 to 2 minutes or until eggs are set.
3. Meanwhile, warm tortilla on griddle, flipping once, for 1 to 2 minutes until warmed through but still pliable.
4. Transfer tortilla to cutting board. Spoon guacamole down center of tortilla, leaving ½-inch border. Top with sour cream, eggs, bacon, FRITOS® Original Corn Chips and chili con queso. Fold in sides, then fold bottom of tortilla over filling and roll up tightly. Cut in half to serve.



PREP
TIME
15 min



COOK
TIME
15 min



TOTAL
TIME
30 min



SERVINGS
1

Made with



Fritos® Original Corn Chips