

FRITOS® Stuffed Burrito

Ingredients

- 2 cups Fritos® Original Corn Chips
- 8 eggs
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 tbsp butter
- 4 large flour tortillas (10 inches), warmed
- 1 1/2 cups shredded cheddar cheese
- 1/2 cup canned black beans, drained and rinsed
- 1/2 cup diced red bell pepper
- 3 scallions, thinly sliced
- 1 avocado, peeled, halved, pitted and sliced
- 3/4 cup sour cream, divided
- 1/2 cup tomato salsa
- 4 tsp canola oil (approx.), divided
- 1 cup guacamole, for serving

How to make it

1. In large bowl, whisk together eggs, salt and pepper.
2. In large skillet set over medium heat, melt butter. Pour in egg mixture. Cook, stirring often, for 5 to 6 minutes or until soft curds start to form and eggs are creamy but set.
3. Spoon scrambled eggs down center of each tortilla, leaving 1/2-inch border at ends. Divide cheese, black beans, red pepper, scallions, avocado, 1 tbsp sour cream, salsa and FRITOS® Original Corn Chips among tortillas. Fold in sides, then fold up bottom of tortillas up and over filling and roll up tightly.
4. In another large skillet set over medium heat, brush 2 tsp oil. In batches and adding more oil as needed, cook burritos in hot skillet, turning



PREP
TIME
25 min



COOK
TIME
20 min



TOTAL
TIME
45 min



SERVINGS
4

Made with



Fritos® Original Corn Chips

once, for 2 to 4 minutes or until burrito is toasted and filling is heated.

5. Serve with guacamole and remaining sour cream.