



MORNING WRAP

INGREDIENTS:

- 1 tbsp Olive Oil
- 6 Chino Valley Ranchers Eggs
- ½ cup of cheese
- 2 tbsp diced Green Chiles
- 3 Flour Tortillas
- 1 tbsp Sour Cream
- 1 tbsp Pico de Gallo
- Salt and Pepper

DIRECTIONS:

1. In a bowl, crack 6 Chino Valley Rancher Eggs and use a fork to scramble the mixture.
2. Heat your pan and add 1 tbsp olive oil. Make sure to evenly coat your pan with the olive oil.
3. Add your scramble mixture to the pan.
4. Continually stir until your eggs start to form.
5. Add salt and pepper as your eggs are cooking.
6. Once your eggs are done cooking, sprinkle ½ cup of cheese and 2 tbsp diced green chile on top.
7. In a separate skillet, add a tortilla to the pan to warm up and fluff. Repeat with all 3 tortillas.
8. To assemble, add your egg mixture evenly across the 3 tortillas, then roll each of them, carefully tucking in the sides to avoid any fallout.
9. Finally, add a sprinkle of some cheese, diced green chiles, 1 tbsp of sour cream, and 1 tbsp of pico de gallo on top and enjoy!