

RECIPE | TOMATOES

# EGG & VEGGIE BREAKFAST WRAPS



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## INGREDIENTS

1 dry pint Pure Flavor® Juno Bites Red Grape Tomatoes  
3 Pure Flavor® Sweet Bell Peppers red, yellow & orange  
8 eggs  
2 Romaine lettuce hearts  
¼ cup shredded cheddar  
1 tbsp butter  
Salt and pepper to taste  
Aluminum foil

## DIRECTIONS

1. Crack eggs into bowl and scramble them with a fork. Add salt and pepper to taste.
2. Heat the skillet over medium-high heat and add butter. Add eggs to pan and as they begin to set, gently move spatula across bottom and side of skillet. Cook until eggs are thickened, and no visible liquid egg remains, but the eggs are not dry. Sprinkle with cheese to melt and then remove from heat.
3. Dice the tomatoes and peppers into small pieces.
4. To assemble wraps, place lettuce leaves on a piece of aluminum foil. Place egg mixture on lettuce leaves and top with tomatoes, peppers and more cheese if desired. Carefully roll lettuce leaves with toppings inside and use foil to form wrap.



**TOTAL TIME**

10 minutes

**PREP TIME**

5 minutes

**COOK TIME**

5 minutes

**SERVES**

4

**COOKING LEVEL**

Easy