



# Breakfast Burrito

*Using Plant-Based Chili*



**Makes:**  
8 servings



**Total Cook Time:**  
30 min

## Ingredients:

- 1 4lb bag of Blount's Plant-Based Chili
- 8 large tortillas
- 4 cups home fries, cooked
- 2 avocados, pitted & sliced
- 12 eggs, cooked (scrambled)
- 2 cups vegan Cheddar cheese, shredded

## Cooking Instructions:

1. Prepare grill pan by heating on high heat until slightly smoking.
2. Prepare the bag of Blount's Plant-Based Chili by boiling in hot water for 25-30 minutes.
3. Assemble the burritos by adding ½ cup of cooked egg in the middle of the tortilla and top with 1 cup of Blount's Plant-Based Chili, ½ cup home fries, ¼ cup cheese, and lastly 2 ounces of sliced avocado.
4. Fold tortilla carefully over the filling, folding in the sides to keep the filling from coming out and place seam side down.
5. Once grill pan is hot, place burrito and grill on each side for 2-5 minutes or until crispy and golden brown on the outside.
6. Enjoy whole or cut down the middle served with sour cream and salsa.

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