

Breakfast Burrito Paninis

Ingredients for 4 burritos:

- ▷ 4 corn tortillas
- ▷ 6 large eggs
- ▷ 1 cup grated Mexican Four Cheese (Colby jack or cheddar as substitute)
- ▷ 1 tablespoon butter
- ▷ 2 minced scallions (optional)
- ▷ ½ can refried beans (black or pinto)
- ▷ Kosher salt and fresh cracked pepper to taste
- ▷ ½ cup favorite salsa
- ▷ fresh chopped cilantro

Directions:

Whisk eggs in a medium bowl, until light and fluffy.

In a medium non-stick skillet, melt butter on medium heat and add minced scallions and sauté for 2 minutes until fragrant. Add eggs and gently stir to scramble for a couple of minutes, until just cooked. Season with salt and pepper and remove from heat.

To assemble burritos, lay tortillas on a flat surface. Spread one quarter of beans evenly on each tortilla, leaving about a half inch border. Divide one quarter of eggs along the center of the tortilla, followed by one quarter of the cheese. Fold the sides of the tortilla on top of one another to seal.

If using a panini maker, place the burrito seam side down into press and sear for about 3 minutes until cheese melts and the tortilla is striped with grill marks.

Alternatively, you could place your burrito on a non-stick, grill pan and use a heavy lid to compress the burrito as it sears for a few minutes.

Serve with your favorite salsa.

