

## **Breakfast Burritos**

Serves: 6 Serving Size: 1 burrito



## Ingredients:

3/4 cup dry egg mix

3/4 cup water

1/4 cup low-fat milk

6 - 6-inch whole wheat tortillas

6 tablespoons shredded low-fat cheddar cheese

3/4 cup salsa



## **Directions:**

- In a large mixing bowl, beat together egg mix, water, and milk
- 2. Lightly coat frying pan with nonstick cooking spray. Pour egg mixture into pan and cook, stirring constantly, over medium heat until eggs become firm. Remove from heat (eggs will continue to cook).
- 3. Spoon egg mixture down the center of each tortilla. Top each tortilla with 1 tablespoon of the cheese.
- 4. Fold or roll tortilla and serve with salsa.

Recipe Information taken from Iowa State University Extension Spend Smart. Eat Smart. Program



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## **Nutrition Facts**

6 servings per container

Serving size 1 burrito (135g)

Amount Per Serving Calories

Vitamin D 0mcg

Calcium 78mg

Potassium 0mg

Iron 1.8mg

Vitamin A Vitamin C 230

0%

6%

0%

10%

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 185mg	62%
Sodium 390mg	17%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 11a	22%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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