

Black Bean Breakfast Burrito

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 25 minutes

Preparing Your Mise en Place

Cook the black bean burgers according to package instructions, flipping them halfway through to ensure they cook evenly.

Prepare the roasted potatoes and poblano peppers. Roast, peel and slice the peppers into strips.

Step 1: Preparing Your Mise en Place

- 4 Gardein Black Bean Burgers, cut or torn into pieces
- 2 cups roasted potatoes
- 1/2 cup roasted poblano peppers, sliced in strips

Step 2: Assembling the Breakfast Burritos

- 4 - 10" to 12" soft tortillas shells
- 1/2 cup Guacamole
- shredded lettuce
- hot sauce of your choice

To assemble the burritos, place a dollop of Guacamole or smashed avocado onto a tortilla, followed by the potatoes, black bean burger, and top with some of the roasted poblano peppers.

To finish, drizzle with your favorite hot sauce and top with some shredded lettuce. Lastly, roll the burrito tightly and enjoy.